

How One Man Runs 2,500 Meat Shops Told in this issue

Vol. 69

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No. 11

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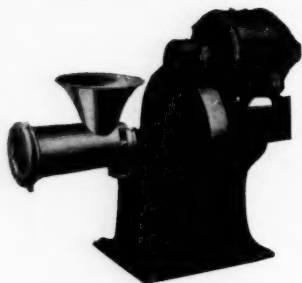
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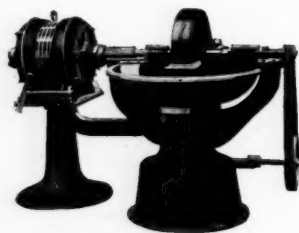
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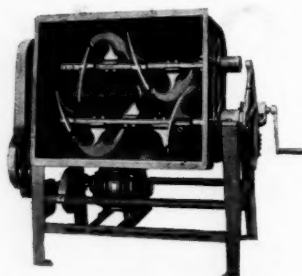
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THE NATIONAL PROVISIONER

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Vol. 69.

Chicago and New York, September 15, 1923.

No. 11.

How One Man Runs 2,500 Meat Shops

Methods of the Biggest Meat Merchant in the World in the Conduct of His Retail Chain Stores—Meat Distribution in Great Britain

In last week's issue THE NATIONAL PROVISIONER told about the biggest meat concern in the world—the Vestey Brothers combination—which operates all the way from the ranch to the table.

It told of a 30 per cent control of the meat packing of South America, 30 to 35 per cent control of all meat imported into Great Britain, ownership of the biggest fleet of refrigerated steamships on the ocean, control of one-third of the cold storage space of Great Britain, and operation of 2,500 retail meat shops in Great Britain.

This was told in a report of Charles J. Brand, specialist in marketing of the U. S. Department of Agriculture, who had been investigating meat conditions abroad. This report of Mr. Brand's has aroused wide interest.

This week THE NATIONAL PROVISIONER continues the report with a description of the retail operations of this great meat concern.

Says It Benefits Consumers.

Mr. Brand's study of meat distribution in Great Britain causes him to express the conclusion in his report that the chain store or a similar method of retailing meat is the method which will benefit consumers.

Contrasting the British success with the situation in the United States, he says: "If the conduct of retail shops is to be a benefit to the consumer of meat, and to the producer of livestock, it must be undertaken on a large and comprehensive scale."

He adds that the success of grocery chain stores in the United States "sug-

gests that the prohibition against retailing in the packers' consent decree may not be in the best interests of all the people."

It should be remembered that these are the words of a representative of the Secretary of Agriculture, who regulates by law the interstate traffic in meat in this country.

Vestey Calls Decree a Mistake.

Further along in his report he quotes Lord Vestey, the biggest meat merchant in the world, as saying that the court decree forbidding packers to retail "is an economic and business mistake," and that "his conclusion of the whole matter is based on sincere conviction growing out of experience at home and observation in America."

In spite of these opinions and this evidence, large American packers have steadfastly refused to enter the retail business, and at this time are engaged in nation-wide co-operation with individual retailers in constructive work for the common benefit of each other and the consumer.

Each Store Must Make Good.

The methods adopted by the world's biggest meat merchant in conducting his thousands of retail shops are outlined in Mr. Brand's report. They are responsible for his retail success, or he would not be increasing the number of his shops constantly.

Each store "runs on its own bottom." Each manager is his own boss, hires and fires his own help, makes his own prices—and has to "clean up" twice a week and show a reasonable profit, or lose his job.

Lord Vestey never backs a loser—either shop manager or shop.

If the shop doesn't pay, he sells it and buys one somewhere else that will. If the shop should pay, but the manager can't make it do so, he fires the manager and gets one that can. But the manager is boss while he's there.

Shop Refrigeration Is Unknown.

The shops are not expensively equipped, and expenses are cut to the bone. Refrigeration is not used in retail shops in Great Britain, and Mr. Brand did not see a glass case in a single shop in London, Liverpool, Manchester or Dublin. Deterioration in product is bound to result, but the climate helps them to "get away with it."

The labor turnover in the Vestey shops is not great. The manager selects his own men, and the good ones stick. Straight wages are the rule, no bonuses being paid.

Sells the Whole Carcass.

The absolute rule with Vestey is to "sell the whole carcass." The shop manager receives nothing but whole carcasses and he has to move them. This applies alike to beef, pork and mutton.

Costs are figured to cover overhead, cold storage charges, shipping and handling costs, and all other expenses, and then the individual shop manager fixes his own retail prices.

Service to the customer is not ignored, but it is not overdone, as in the United States.

Know Where They Stand.

Simple accounting methods are used,

cash receipts turned over to the central office twice a week, and profits and losses throughout the whole chain therefore are known twice weekly. Customers' bills are paid weekly.

The British food ministry is quoted as saying that it was the retail profits of British packers who operated chain stores that saved the day for them during the war.

Retail Meat Distribution in Great Britain

By Charles J. Brand, Specialist in Marketing, U. S. Department of Agriculture.

[EDITOR'S NOTE.—This is the third installment of Mr. Brand's report. The first appeared last week, and the second appears in another part of this issue of THE NATIONAL PROVISIONER.]

The trend of meat distribution in Great Britain is rather confused as to source of supply, but not as to operation. The wholesale and retail distribution system is the product of so many years of growth and so completely suits the requirements of the consumer that only gradual evolutionary changes are likely to take place.

Great Britain receives her meat from a wide variety of sources, including her home production, the Irish Free State, Denmark, Holland, Russia, the United States and Canada, South America, Uruguay, Patagonia, Venezuela, Australia and New Zealand.

Some comes from South America, and occasionally even a little from China, a country that can ill-afford to export from one section what her own people need in another. Sweden furnishes certain fresh pork products and also a certain amount of bacon and hams.

Chain Stores Called Multiple Shops.

For years there have existed strong chains of multiple shops, as the meat chain stores are called in England. Prior to the development of the huge Vestey chain, which has since acquired it, the largest of the old independent companies owned and operated as high as a thousand fresh meat shops.

The opinion prevails that this development will continue, because of the greater economy that is possible in securing supplies and passing them on to the consumer.

Not only is the tendency toward integration in ownership of retail shops very pronounced, but wholesale chains are increasing in number and importance.

In this field again the Vestey interests are prominent. In Smithfield market alone, they own about thirty wholesale sections.

Shops Are Simply Equipped.

The size of the individual retail meat shops shows extraordinary variation. The shops themselves require no extensive or expensive equipment. Racks suitably equipped with hooks for hanging quarters, halves and other meats, as well as counters, chopping blocks and the cash register, are more nearly all that are necessary in the way of equipment than one would readily believe.

Only such stock is ordered as can be turned over about twice a week. Inventories are negligible, opportunities for extensive speculation relatively small, and expenses of operation cut to the bone.

The opinion seems to be that there will be an indefinite future of development of the chain store, particularly in the handling of fresh meats. There are already some relatively small chains active in the provision trade, but there seems to be a less pronounced tendency of development in this direction. It is said that the original venture of the Vestey into the field of chain meat stores, which began about 25 years ago, is responsible for the com-

petitive situation which has brought about so extensive a development of this idea in the fresh meat as compared with the provision trade.

May Extend to Provisions.

Sooner or later it seems probable that one of the present provision trade chains will bring about a similar competitive condition in the provision trade, and we shall then see a strong development of multiple shops handling bacon, hams, butter, cheese, lard, poultry, and the other products on which provision shops specialize.

The practice of resorting to advertising for the development of markets is almost unknown in England. It would surprise Americans to know that an enterpriser the size of the Vestey spends less than £1,000 a year for advertising on which American companies of equal size would spend hundreds of thousands, or even a million. This does not destroy the importance of advertising as a selling force, however.

American Packers Do Not Retail.

The well-known Packers' Consent Decree, entered by the Supreme Court of the District of Columbia in the case of the United States of America, petitioner, versus Swift & Company and others, defendants, absolutely precludes the five large packing companies from engaging in the conduct of retail meat markets in the United States. The terms of the Consent Decree on this point are so specific that they are worthy of quotation:

"Sixth. That the defendants and each of them be and they are hereby, perpetually enjoined and restrained from, in the United States, owing and operating or conducting, either directly or indirectly, severally or jointly, by themselves or through their officers, directors, agents, or servants, any retail meat markets in the United States:

"Provided, however, that nothing contained in this decree shall prohibit said defendants or any of them from continuing to conduct the retail meat markets located at their several plants and maintained by said defendants primarily for the accommodation of their own employees, as long as said retail meat markets shall be continued to be operated for that purpose."

The exception contained in the proviso is unimportant.

Opinion Favors Packers' Retailing.

If the conduct of retail shops is to be a benefit to the consumer of meat, and to the producer of livestock, it must be undertaken on a large and comprehensive scale. The successful operations of chain grocery stores, like the Atlantic and Pacific Tea Company, which now has over 6,000 branches in the United States, suggests that the prohibition against retailing in the Packers' Consent Decree may not be in the best interests of all of the people.

Although the American packers are not prohibited from engaging in retailing in the foreign field, they have not seen fit to do so. Neither have they, as a matter of fact, except in a very limited way in connection with their several plants, conducted any retailing operations within the United States, even before they were stopped from so doing by the consent decree.

The writer was told that on a small scale at times in Great Britain one or two of the packers have conducted retail shops in an experimental way. That such operations were inconsequential is obvious. The practically universal method of the American packers in Great Britain is to sell to the wholesaler and the retailer, who in turn complete the distributive process.

How Meat Supplies Are Bought.

The customary method of multiple shops in Great Britain in supplying their needs is to make contracts for future delivery, not in the sense that cotton and grain are traded in on future exchanges, but for the spot article to be delivered on forward dates, according to the probable needs of the English distributor.

In the frozen meat trade, contracts are made with the freezing company under which the ship lays the goods down in England on a c. i. f. basis. The English buyer pays the c. i. f. price and assumes responsibility for the goods from the moment of unloading from the vessel. This is, of course, the situation when the distributor does not own a packing plant that supplies a part or all of his requirements.

The buyer pays cash on surrender of the steamship bills of lading and other documents, and then distributes his meat to the stores according to the practice he may have developed.

How Beef and Mutton Are Bought.

There are four quite distinct classes of importers in the beef and mutton trade.

The first are the South American packers, who distribute the product of their own plants through their own distributing houses to retailers in London and the principal provincial towns and cities.

The second class is made up chiefly of the Australian and New Zealand outfits, which do not have a distribution system with the requisite branch houses in Great Britain. These stores distribute in a variety of ways, but generally through wholesale distributors who sell to the general trade; through contracts with large retailers, who receive their supplies either ex-ship or ex-cold storage house, as may be necessary, or through speculators who buy for their own account, and resell in any way that may prove advantageous to them.

A goodly number of British firms buy in producing countries and import for their minimum requirements direct.

The least important class of distributors are consignment receivers, who are small wholesalers taking care of business that comes from small packers in countries like the United States, from the co-operative factories in Denmark, Holland, South America, and from similar organizations and individuals in Ireland and elsewhere. The English colonies also ship in a moderate quantity of consignment goods. London, Liverpool, and Southampton are the great receiving ports.

America as a Source of Supply.

Except in provisions, canned meats, and some relatively minor products, the United States is no longer looked upon as an important source of supply for the United Kingdom.

We scarcely produce mutton and lamb enough to supply our own needs. Rapidly we are assuming less and less importance as exporters of beef. In fact, out of a total of over 536,000 tons of chilled and frozen beef imported to Britain in 1922, less than 100 tons came from the United States.

It is generally thought in England that with a growth in population of the United States of over a million persons a year, we shall soon become one of the most important importing countries. This view is certainly borne out by the trend of affairs since 1897, when the United States was

(Continued on page 50.)

The Vestey Meat Interests

By Charles J. Brand, Consulting Specialist in Marketing, U. S. Department of Agriculture.

[EDITOR'S NOTE.—This is the second installment of Mr. Brand's report. The first dealt with the part played by refrigeration in the British food supply, and the development of the Vestey interests to a position of commanding control in the British cold storage and wholesale field.]

History of the Companies.

Following is a history of the Vestey companies:

Vestey Bros., Ltd., was formed in 1915 with a nominal capital of 250,000 pounds, or approximately \$1,170,000. The company is a private company, so that it is not possible to secure details as to its holdings and activities.

The Union Cold Storage Company is the largest of its kind in the world. The other operations shown in the chart to be under the direct control of Vestey Bros., Ltd., are none of them small businesses. In addition to the concerns mentioned, Vestey Bros., Ltd., are said to own docks and unloading facilities in various countries, wholesale houses in the various provincial towns, and thirty wholesale markets in the great Central Markets, Smithfield.

Adds Big String of Retail Shops.

The Eastman company, now owned directly, not only added an enormous string of retail shops to the enterprise, but cold storage space in the United Kingdom sufficient to hold 350,000 carcasses of mutton. This company was formed in 1889, with a capital of about \$4,000,000, to acquire the cattle and fresh meat business of the Eastman Brothers of New York and of John Bell & Sons of London and Glasgow.

The latter was one of the first to organize and conduct chain stores for the disposal of frozen meat in Great Britain. That business was originally established in 1827, and had grown to a point where it did about \$10,000,000 worth of business a year when it became a part of the Eastman's, Ltd., organization.

The first U. S. Meat Inspection Act was passed in 1890. Its particular purpose was to safeguard our export trade. The first inspection for export under it was made in May, 1891, in Eastman & Company's abattoir in New York.

In 1900 the American business of Eastman Brothers was discontinued, property sold, and the company devoted wholly to the development of retail distribution, with only the necessary supplemental wholesale organization in Smithfield Market. The cold storage houses of this company are located in London, Glasgow, Dublin, Liverpool, Manchester, Leeds, Newcastle, Bristol, Chatham, Sheerness, and possibly other points. As long ago as 1912 this company had over 4,000 employees.

The members of the Vestey family known to be connected are Lord William Vestey, Sir Edmund H. Vestey, Hon. Samuel Vestey, and P. C. Vestey.

The Cold Storage Concern.

The Union Cold Storage Co., Ltd., was originally registered in 1897, and its style was changed to the present form in 1903. Its offices are in West Smithfield. Its directors are R. P. Sing, chairman; Lord Vestey, Sir E. H. Vestey, T. B. Horsfield, W. G. Bunday, Hon. S. Vestey, and P. C. Vestey.

From one to several of these directors appear in connection with practically all of the other so-called Vestey companies.

The authorized and issued capital of Union Cold Storage Co. up to its latest

action was 4,780,000 pounds sterling. The preferred shares were sold to the public in several classes, and pay 6, 7, and 10 per cent dividends, according to class.

The common and controlling shares are owned privately, and during recent years have paid dividends at the rate of 10 per cent.

In 1922 the directors found it advantageous to dispose of certain unnamed properties, which were sold at a profit of more than \$2,000,000.

Holding Company for Vestey.

The Western United Investment Co., Ltd., is a holding company for the Vestey interests. Through it, in October and November, 1922, were acquired the outstanding shares of the British & Argentine Meat Co., Ltd.,

The nature of its further activities was not determined, except that it is the chief shareholder in W. Weddel & Co., Ltd., discussed later in this report. Weddel operates as the active selling agent for a large part of the products of the Vestey packing and other plants in the various parts of the world.

The British & Argentine Meat Co., Ltd., was registered in 1892, and its name changed to its present form in 1914. Its headquarters are Cecil House, E. C. 1, London. Its directors up to the time of its acquisition by the Vestey interests were S. Young, chairman; W. Blease, W. Higgins, Lieut. Col. W. Parish, Hon. A. P. Henderson, and J. A. Wood.

The company's authorized capital was two million pounds, slightly less than \$10,000,000. The company had been very remunerative for a period of years, paying 8½ per cent on its preferred stock, and 10 per cent dividend yearly with 2½ per cent bonus on its common stock; likewise increasing its reserve considerably

and redeeming a considerable amount of its outstanding debentures.

Here Was a Merger!

On October 11, 1922, the board of directors announced that it was negotiating for the sale of all of its ordinary and preference share capital to a competing concern, and that the prices being considered were looked upon as high enough to be satisfactory to all shareholders.

No further particulars were given until October 13, when a conditional agreement was announced with the Western United Investment Co., whereby it agreed to purchase the whole capital stock at a price of 65s. per share for each pound of common stock, and 32s. 6d. for each pound of preferred stock, payable November 15, 1922.

It will be seen that the preferred shares were being bought up at more than 50 per cent above par, and the common shares at over 300 per cent above their par value. The fulfillment of the agreement was guaranteed by Lord William Vestey and Sir Edmund H. Vestey. The agreement was conditioned upon the acceptance thereof by persons holding at least 75 per cent of each class of stock.

At the time of purchase, the balance sheet of the British & Argentine company showed assets of over four million pounds, of which two million pounds were in the form of British government securities, treasury bills and cash.

Before the announcement of the negotiations, the common stock was selling around 35s. and the preferred around 28s. They were bought in at 65s. and 32s. respectively.

The directors of the company in announcing that they had agreed to accept the offer with respect to their own holding, recommended like action by other shareholders, and also announced that they were to receive 30,000 pounds each as compensation for loss of office! This amounts to \$140,400 for each director.

Got 900 More Retail Shops.

The British & Argentine Meat Co., in addition to its packing plants, owned when acquired by the Vestey interests above 900 multiple retail shops in the United Kingdom.

This company has for years been the largest British exporter of Argentine meat and meat products. It was originated by fusing the former Las Palmas Products Co. and the River Plate Fresh Meat Co. It was freely stated that, when Vestey Brothers acquired this interest, they became the largest concern in the world engaged in the preparation, distribution, and sale of meat products.

The Las Palmas Produce Co. plant was originally built by the Nelson brothers, and is probably the largest in capacity of any Argentine plant. It is now owned by Vestey Brothers, but is conducted under the direction of the British government, which shares in the profit.

This is the arrangement originally made during the war, but which has been continued with profit by the English government through the Board of Trade in the post-war years.

Profits Shared by Government.

For the fiscal year ended March 31, 1921, the profit of this plant, made in competition with other meat interests, was between \$2,500,000 and \$3,000,000. How long the British government expects to continue in the packing business is, of course, unknown.

It is of distinct interest, however, that a foreign government controls the principal meat packing plant in South America, and competes not only with private companies of its own nationals, but with those of the Argentine and of other foreign owners operating in the republic.

Plants in Other Countries.

The plant of the Venezuelan Meat Export Co., Ltd., also owned by the Vestey's, is located in Puerto Cabello, Venezuela.

(Continued on page 42.)

Do You Know Your Costs?

How many packers know what their hogs cost them after being cut up?

How many sausage makers know what their sausage costs them when ready for sale or shipment?

You may think you know, but do you? Are you sure of your "fixed costs?"

A series of practical guide tests on costs has been instituted by THE NATIONAL PROVISIONER, with the idea of starting the trade to figuring more closely on these matters.

The following tests already have been published in the pages of THE NATIONAL PROVISIONER, and if you did not see them there, you may obtain a copy upon application to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

I. Short Form Hog Test, showing how to figure yields and prices on pork products.

II. Frankfurt Sausage Cost Test, showing how to figure costs on frankfurts ready for sale or shipment.

Other tests will appear from time to time in THE NATIONAL PROVISIONER'S pages. Send for one of them.

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Here are some more TRUE statements:

Packers seem to like the TRUTH better than fancy words. Let's illustrate some more good, commonsense, sound reasons why THE PACKERS' ENCYCLOPEDIA ought to be on your desk.

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Beef Cooling
Beef Grading
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Handling of Beef for Export
Beef Cutting and Boning
Plate Beef
Mess Beef
Curing Barreled Beef
Manufacture of Dried Beef
Handling Beef Offal
Handling and Grading Beef Casings
Handling Miscellaneous Meats
Manufacture of Beef Extract
Manufacture of Oleo Products
Tallow
Handling of Hides

Chapter Two:—HOGS

Breeds of Hogs
Market Classes and Grades of Hogs
Dressing Yields of Hogs
Hog Killing Operations
Hog Cooling
Shipper Pigs
Pork Cuts
Curing Pork Cuts
Smokehouse Operation
Ham Boning and Cooking
Lard Manufacture
Hog Casings
Edible Hog Offal or Miscellaneous Meats
Preparation of Pigs Feet

Chapter Three:—SMALL STOCK

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Sheep Dressing
Sheep Casings
Casings from Calves and Yearlings

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The Meat Trade Around the World

How Other Countries Prepare and Market Their Meat Products

I—Meat Plants in Germany

By A. C. Schueren.

[EDITOR'S NOTE.—This is one of a series of articles—some long and some short—but all illustrated, which indicate how other countries prepare and market their meats and meat products.]

Some of these articles will describe complete plants and operations, others will touch merely upon certain points of interest to readers of THE NATIONAL PROVISIONER.]

The photographs on this page are of one of the largest German meat packing plants, of which very few exist in Germany.

The first shows an interior view of the canning department and sausage-making room of the Faupel & Haake works, located near Berlin. This is considered in Europe as one of the finest plants, but the student of practical packinghouse operating methods will find our American plants far superior in the rapid handling of food products, which is of course due to our large scale production.

As the photograph shows, it would be difficult, however, to find cleaner and more sanitary plants anywhere. There is an abundance of daylight. The walls and floors are all tile lined—something which is not found in many small plants in America.

For the workmen very fine shower baths are provided, which are also solidly lined with white tile, as can be seen in the illustration.

Of interest to the American shipper is the refrigerator car. It illustrates primarily the fundamental difference between our transportation system and that of Europe. The cars are smaller and of much lighter construction, and from an economic standpoint must be considered far superior to ours.

In Europe it is considered very poor economy to use from 10 to 30 pounds of transportation material to carry one pound of meat. It is this same principle which has often been cited by America's foremost automobile manufacturer.

Since the war Germany has made rapid progress in the transportation of perish-

able products, and since the Germans seem to go at it in a most scientific way, and they are practically compelled to import goods from South and North America, some interesting developments will no doubt occur in the field of food transportation.



Photo International Newsreel.

WHERE THE FAMOUS "BRITZ SAUSAGES" ARE MADE.
At the Faupel & Haake Works, near Berlin, Germany.

NEW ZEALAND'S MEAT INDUSTRY.

Adverse weather and heavy floods in the Otago, North Canterbury, and Marlborough districts of New Zealand have considerably interfered with the meat industry and most of the works will close down earlier than usual this year. The season has not been a very satisfactory one for fattening stock, the feed on account of the rains being too soft in the North Island and the turnip and rape crops being disappointing in the South Island.

However, the limitation of killings should result in the sheep returns this year showing a further increase in flocks. The general manager of the New Zealand Meat Producers' Board has left for the Argentine where he will study the conditions of the meat trade there. The following statistics have been issued by the New Zealand Meat Producers' Board:

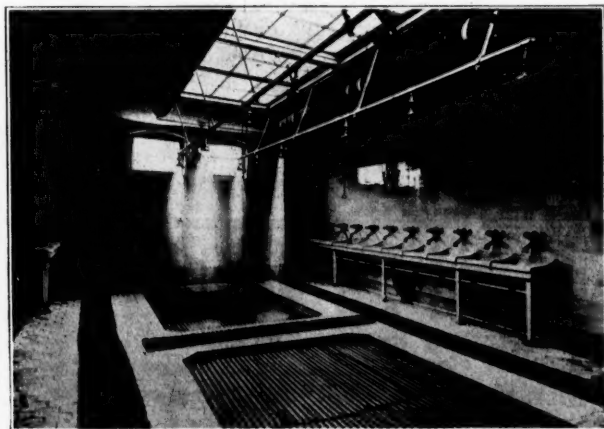
Killings at all plants during 1922-23 season (November, 1922, to April, 1923), 60 pound freight carcasses, North Island, 4,692,922.

STOCKS OF MEAT ON HAND. (In 60-pound freight carcasses.)

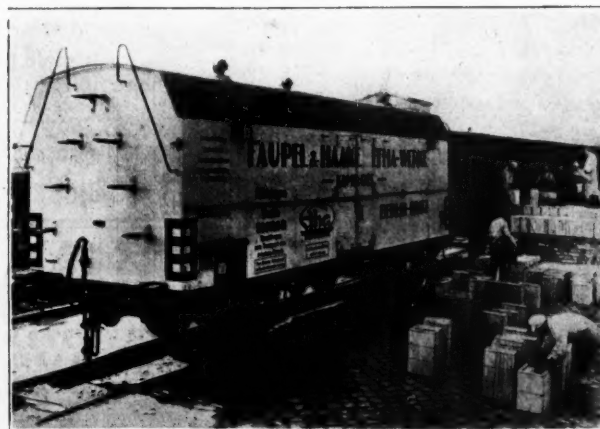
	April 30, 1922.	April 30, 1923.
Beef	340,220	283,214
Mutton	546,356	963,387
Lamb	601,747	978,879
Pork	10,578
Sundries	70,825	54,994
	1,509,706	2,280,274

An "Eat More Beef" campaign has been initiated by the board with the object of making the beef industry in New Zealand a more profitable one, but the farmers state that the fault lies not with the consumer but in the great disparity of price between wholesale buying and retail selling prices.

How are curing ages figured on various meats? How are dates for smoking arrived at? Ask THE BLUE BOOK, the "Packer's Encyclopedia."



SHOWER BATHS FOR EMPLOYEES IN THE EFHA WORKS, NEAR BERLIN.



Photos International Newsreel.

LOADING A GERMAN REFRIGERATOR CAR WITH MEATS.

Western Packers Present Case on Rates

Hearing of the packing house products and livestock rate cases grouped under Docket No. 14771 was resumed at Chicago September 12, broadening the issues until it is possible that the scope of the cases may come to include the entire livestock and meat rate situation. An agreement was reached, after considerable difficulty, that the postponed hearing set for New York, September 27, be held October 3. The present hearing is expected to continue for ten days and a request for an additional hearing to be held at Omaha, following the New York hearing, is being considered.

Considerable clarification of the position of the many different groups involved in the cases has taken place since the previous hearing, June 13 to 16. At that hearing only the evidence of the John Morrell Company was heard. Other western packers were to present their cases at this hearing, to be followed by the carriers.

Additional carrier evidence will be taken at the New York hearing, together with the evidence of the eastern packers. The evidence of the livestock and market interests may be presented at the close of the Chicago hearing and at the Omaha hearing in the event one is held.

The original Morrell case, No. 14771, attacked only the livestock rates east of the Mississippi River as factors of the through rate to eastern points. The cases of Swift and Company, Sub. No. 1, and Wilson and Company, Sub. No. 2, broadened the issues to include Missouri River points and attacked the rates on fresh meat and packinghouse products as well, and are supported by the intervening petitions of Cudahy and other packers, whose evidence includes other rate adjustments.

The case of Armour and Company, Docket No. 14981, with its sub-complaint, filed by the Cincinnati Abattoir Company, takes a position somewhat more mild in its demands than the other cases due to the fact that Armour and Company have both eastern and western interests. In addition, Docket No. 15041, filed by the Independent Slaughterers' Association, makes an attack from the viewpoint of thirty-four independent eastern packers.

Eastern vs. Western Packers.

The various interests in the cases are divided into two general groups, though

there are minor differences and difficulties. In general, however, all groups are supporting the carriers in their defense against the demands of western packers. It was expected by some observers that the carriers might find it best to remain more or less on the sidelines and allow the main fight to be made between the eastern and the western packers. The carriers, however, were prepared to submit a complete case covering all phases of the situation and announced that they would have considerable evidence to present in defense of the present adjustment.

The eastern packers will present their case at the New York hearing and it is understood that their contention will be that the present adjustment should remain unchanged. If any change is made, they will insist it should be an increase in the spread rather than a reduction, in order to maintain even competition between the east and the west.

Speaking for the eastern packers, Edgar J. Rich, of counsel, said: "The eastern packers find themselves at a disadvantage with the present rate adjustment. They must transport waste in live animals, which runs as high as 20 per cent on hogs and 40 per cent on cattle. The adjustment should, therefore, favor livestock. It is a less valuable commodity than finished meat and we hope to be able to show that it is also more easily transported."

What Rates Producers Want.

The position of the agricultural and livestock interests is that this case is too narrowly restricted to form the basis for any alteration of the rate structure, should the evidence show that alteration seems advisable. They want the Commission to consider the whole scheme of rates on livestock and meat with regard to all parts of the country rather than alter the rates piecemeal. At the opening of the hearings on June 13 the first man on his feet was S. H. Cowan, with a demand on behalf of the livestock growers that the case be dismissed and replaced by a general investigation if the rates could not be allowed to stand as they were.

The Morrell case is largely concerned with the movement of hogs to the east and according to a recently expressed opinion of C. B. Hutchings, director of transportation of the American Farm Bureau Federation, the present cases must be broadened to include all movement of edible livestock and meats in all territory

(Continued on page 44.)

TRADE GLEANINGS

A new slaughterhouse at Valdosta, Ga., will soon be in operation.

The new sausage factory of Shonts Bros., Horicon, Wis., will soon be in operation.

The Nagle Packing Co., Paducah, Ky., has plans for a meat packing plant to cost about \$75,000.

E. A. Giffill of Greensboro, S. C., has bought the plant of the Farmers' Oil Mill at Anderson, S. C.

The Norwood National Bank of Greenville, S. C., has bought the fertilizer plant of the Anderson Phosphate & Oil Co., Anderson, S. C.

Frye & Co., South Ninth and Walker streets, Seattle, Wash., is going to erect a new addition to its plant to be built of reinforced concrete.

The Pittston Beef Co., Pittston, Pa., has recently come under the direction of Ambrose O'Hara and additions are to be made to the plant in the near future.

John Morrell & Co. are going to erect a meat packing plant at 1337 Willos St., Los Angeles, Cal. It will be built of reinforced concrete and will cost about \$110,000.

The Central Beef Co., Union Stock Yards, Chicago, has been incorporated with a capital of \$30,000 by Samuel A. Miller, 139 North Clark street, Chicago, and others.

Construction work on the new plant of the Thelen Meat Products Co., Suisun, Cal., has been begun and will be carried through to completion as soon as possible.

The Fremont Packing Co., Fremont, Neb., has been incorporated with a capital of \$50,000. L. E. Whitcomb is the manager of the company, which will be limited to poultry packing.

The Corn Belt Packing Co., Dubuque, Ia., is being reorganized. It is likely that any reorganization will be carried on with the assistance of Thomas Riedel, the president, and C. H. Wise.

The Portsmouth Provision Co., Portsmouth, O., has been organized and has started operations with some 14 employees in the wholesale meat business. It is under the direction of A. J. Slattery and R. R. Spangler.

The Spokane Chamber of Commerce, Spokane, Wash., has decided to intervene in the suit of the Federal Trade Commission to compel Armour & Company to sell the Spokane plant which it acquired from E. H. Stanton. The case has now gone to the circuit court of appeals.

There Is Money in Tankwater

Save it by boiling down in a Swenson Evaporator. The fertilizer recovered will pay for the machinery required during the first year and after that net big profits on every tank discharged.

A simple process—boils with exhaust steam. Repairs practically negligible. Better investigate.

ESTIMATES ON REQUEST.

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THE NATIONAL PROVISIONER

Chicago and New York

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Meat Packers' Trade and
Supply Association

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Packers and the Hog Bonus

Of significance in the progress of the
meat industry is the bonus which pack-
ers have agreed to pay for hogs free from
tuberculosis. These losses on hogs con-
demned and sterilized for tuberculosis
during a recent year represented an av-
erage loss of about 10 cents per hundred
pounds live weight on all hogs slaughtered
in the United States under federal inspec-
tion.

To prevent this loss to the meat indus-
try and to the consuming public a plan
has been endorsed whereby a bonus of 10
cents per hundred pounds live weight will
be paid on hogs bred and fed in a county
certified by the federal government and
the state co-operating as being free from
tuberculosis.

This plan is an incentive to producers
throughout the country to take steps to
free all herds from this scourge. Already
it has resulted in more care in sending in
hogs that are free from tuberculosis. Can-
ada is at the same time working out a
system of grading that is looking in the
same direction of improving the standard
of hogs at the livestock markets that
packers have to buy. Learning one from
the other, in the near future something
much better than our present methods
from the point of view of both the pro-
ducer and the packer will be worked out.

It Can Be Done

The Meat Council of Northern Califor-
nia has just issued a meat calendar. It
contains information likely to increase
meat consumption on the part of those re-
ceiving it. Thousands of copies have been
sold to meat dealers for distribution to
their customers.

This incident is important not only in
itself, but also as furnishing added evi-
dence of the enterprise of the Meat Coun-
cil of Northern California, which has from
the beginning been fortunate in having
an unusually able manager in the person
of Ernest Schaeffle.

It is doubtful whether the Meat Council
of Northern California is itself fully aware
of what valuable progress has been made
under the counsel of its Executive Com-
mittee and Mr. Schaeffle's management.
All of us sometimes forget that the pres-
ent status has not always been the con-
dition of affairs.

Time was when the packers and retail-
ers of Northern California had about as
little tendency to co-operate as a man
from Dublin and an Orangeman from Bel-
fast. No doubt all is not primroses, even
now. But there are those who can re-
member when one packer hardly had a
kind word for another; when the meat

trade was full of contention; when no one
would have dreamed of sitting down with
his competitors to co-operate on problems
common to all.

And those who can remember these
things realize what the Meat Council of
Northern California, besides fighting the
battle of meat untiringly, has done toward
promotion of the co-operative spirit in
Northern California.

There is still intra-industrial criticism,
no doubt, but the meat trade and the
meat industry has become acquainted with
itself, has learned to work as a unit on
general problems when the need is im-
portant enough and of concern to all.

No small part of this advance in human
relations, which it is easy to forget, has
been due to the Meat Council of Northern
California and to its fertile-minded, cour-
ageous manager, Ernest Schaeffle.

Government Figures As News

The value of government statistics to
any industry or business ceases when they
cease to be news. And they never were
news until a few weeks ago. Up to that
time the situation was that told in a story
which was brought to the attention of
Secretary of Commerce Hoover. In 1832
the chemical section of the "Friends of
Industry" appealed to the federal govern-
ment for statistical information that would
be a safe guide to that industry. But the
government was not equipped to be of
any assistance and the result was that
from this, as much as any other reason,
the industry languished.

Secretary Hoover when he heard this
story at once felt that here was an oppor-
tunity to increase and extend the service
that the Department of Commerce could
render to the business of the whole coun-
try. As a result the department, and espe-
cially the Bureau of Foreign and Domestic
Commerce, has undertaken the work of
making government statistics news. And
their success has been gratifying in the
short time that they have been tackling
the problem.

Within 48 hours after the close of July,
itemized statements of imports of many
products through the port of New York
were published by the department. This
is only a beginning, but the great value
of it can be seen. Actual statistics cover-
ing July were in the public press on Au-
gust 2. Government statistics at last are
news.

Much careful work was called for and
was given on the part of this department
which is proving a real help to business.
In this way government is showing the
right attitude towards business which is
to aid in every way rather than to hinder.

PRACTICAL POINTS FOR THE TRADE

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New Way to Cook Hams

One of the drawbacks of the modern method of cooking hams on a large scale has been the failure to get the flavor of the old-fashioned home-cooked ham. The commercial method of ham boiling also has caused heavy shrinkage losses.

Experiment has resulted in the discovery of a method of ham cooking which does two things:

1. It gives a home-cooked style of ham.
2. It reduces the shrinkage from 14 per cent to around 10½ to 11 per cent.

This method is now being followed by a number of packers and ham boilers. It is described in the following letter from "The Observer," who noticed the letter of a Texas packinghouse superintendent in a recent issue of THE NATIONAL PROVISIONER telling of his ham-cooking methods. "The Observer" says:

Points on Ham Boiling.

Editor The National Provisioner:

Referring to your issue of THE NATIONAL PROVISIONER under date of August 11, in which an article appeared on page 31 entitled "Points on Ham Boiling," from a Texas superintendent, gained by actual experience.

This superintendent states emphatically that boiling hams should not be boned before curing, as the loss of meat juices hurts the binding quality of the ham. His contention is correct, as far as it goes.

Do not bone green hams before curing, but it is a safe procedure to bone 18@20-lb. hams that have been cured 40 days and then put back in pickle. A good many concerns in the past few years have worked along these lines and obtained very good results. It is a difficult matter for the trade to detect any difference in the flavor.

Smoking Bacon and Hams

Many inquiries have been received by THE NATIONAL PROVISIONER on the subject of smoking methods for cured meats. In the issue of August 18 full directions for soaking and smoking S. P. meats were published, together with a summer smoking schedule for all products, giving hours in smoke and approximate shrinkage. A table of practice in wrapping meats also was given.

If you did not see this article—if not, why not?—write to THE NATIONAL PROVISIONER, Old Colony Bldg, Chicago, and get a copy of it.

His second point, which is also very good, is "Watch ham boners to see that they do not mutilate the inside of ham."

The third point he makes is "Grade the hams after boning so they will fit the retainers." I fully agree with him that hams pressed in the wrong-sized retainers will not be as shapely as they would be from a suitable-sized retainer. I believe the superintendent could go a little farther, and grade the hams for the cooking process, to insure a uniform cooking.

Fourth point: The superintendent states "Turn out a well-cooked ham with a minimum shrinkage." I note that he cooks 40 minutes to average weight ham at 155 deg., and gets an average cooking shrinkage of 14 per cent.

A New System of Cooking Hams.

It might be interesting to the author of the article referred to, and to the readers of THE NATIONAL PROVISIONER, to learn that a few packers and ham-boiling concerns are working under an entirely new system of cooking hams.

The system is simple. The hams are cooked in water, in ordinary cooking tanks with a perforated steam coil in the bottom of the tanks, and an independent line of closed coils right on top of the perforated coils.

The method is as follows:

Have brine coils in tank with an overhead valve. The brine coils for this tank are to be constructed in the same manner as for a pickle chilling vat.

Turn on steam in both perforated and closed coils and bring temperature up to 160° Fahr. Then shut off perforated coils and maintain temperature at 160° during the cooking process with the closed steam coils. Cook twenty minutes per pound at this temperature. At the expiration of the cooking time do not drain the water from the tank, but simply turn on the brine and bring the temperature of the water the hams are cooked in down to 36°.

Then remove the hams from the tank, and handle in same manner as always, giving them a further chilling at least over night in the retainers.

Secret of Low Shrinkage.

It will require about two and one-half hours to bring the temperature of the water from 160° down to 36°.

The secret of the low shrinkage is that the hams are re-absorbing their own liquid. This not only accomplishes a low cooking shrinkage of 10½ per cent to 11 per cent, but it can be readily seen that there will be a decided improvement in the flavor of the ham by re-absorbing its own liquid.

There are two points greatly in favor of the hams cooked in this way. You are getting back to the style of home-cooked ham which has always received preference over the commercially-cooked packinghouse ham, and the shrinkage is much lower.

This is no theory. It has been adopted by a number of concerns, and favorable reports have come from all of them.

Yours very truly,

THE OBSERVER.

Use of Bacon Hangers

The following is an inquiry from a small packer in Pennsylvania:

Editor The National Provisioner:

We use a bacon comb for hanging our bacon in to smoke, which leaves a black mark in the meat. We notice some bacon smoked by other packers which does not show that they use anything for hanging it up, and it doesn't show any marks. Can you tell us how this is done?

The trouble is not with the bacon hanger but with the handling.

It is highly important that the workmen thoroughly clean the bacon comb hangers after each batch of meat is smoked. If the hangers are kept in a strictly sanitary condition we are inclined to think that this will overcome this trouble.

In case this has been done, and it happens that the outer coating of the bacon comb hangers is worn off, the meat will show discoloration. In that case it is either necessary to buy new hangers or have the old hangers retinned.

APPROVAL OF LABELS SIMPLIFIED.

Approval of labels and other markings on meat and its products has been simplified by a new set of regulations issued by the U. S. Bureau of Animal Industry to inspectors in charge of meat inspection and proprietors and operators of official establishments. This information is of importance in making more easy and quicker the approval of labels. The six most significant regulations are as follows:

1. The approval of any paper label, lithographed label, wrapper, carton, corrugated or fibre container, paper tub, cup and similar package, liner, circle, ink brand, and burning brand, should be accepted by inspectors as authority to permit the use of larger materials on which all features of the marking are proportionately enlarged. Such approval may also be considered as in blanket form so far as concerns the figures denoting the net weight. However, when materials are corrected by obliterating any features, including figures or statements of weight, such correction will necessitate the resubmission.

Getting Rid of Rats

One of the pests of the old-time packinghouse—and of many modern plants—is rats. They will get in, regardless of efforts to keep them out.

A packinghouse superintendent asks for suggestions on getting rid of rats.

A prize of \$25 will be paid by THE NATIONAL PROVISIONER to the packinghouse employee who offers the best remedy for getting rid of rats in the meat plant. It must meet the approval of the government inspectors, of course.

Send in your remedies!

sion for approval of the materials involved.

2. Lithographed labels may be submitted for final approval in the form of paper take-offs in lieu of the metal sections of the containers. Such paper take-offs should not be in the form of negatives but should be a complete reproduction of the label as it will appear on the package including any color scheme involved.

3. The approval of paper labels may be considered as in blanket form in so far as concerns the name or name and address of the distributor. Accordingly, a master or stock label from which the name of the distributor is omitted may be submitted and the approval of such label will obviate the necessity of individual approval of the label in which the name or name and address of the distributor are inserted.

4. In cases where it is shown to the satisfaction of the inspector in charge that reprints of formerly approval labels differ slightly from the approved copies owing to printers' or clerical error and such difference is inconsequential the inspector in charge is authorized to tentatively approve such materials for use pending prompt submission to the Washington office.

5. The mere addition to approved labels of the words "Registered in U. S. Patent Office" or an equivalent statement will not necessitate the resubmission for approval of labels so modified.

6. Cartons and similar containers may be submitted in the form of photostatic proofs and when such proofs are marked by the bureau with stamp indicating un-

Pork Sausage Season

The season for hot weather sausage products is about over. Cold weather is one the way, and with it demand for the varieties of pork sausage, which are most popular in winter time.

What information would you like to have—on fancy breakfast sausage, liver sausage, head cheese, souse, scrapple, etc.?

Send in your questions!

qualified approval such approval may be accepted as authorizing the use of the finished containers without additional approval.

PER CAPITA MEAT EATING GROWS.

The total per capita consumption of federally inspected meat, which is about 66 per cent of the animals slaughtered, for the first six months of this year showed an increase of 6.89 pounds per capita over the same period 1922, according to official figures now available. The high point of federally inspected meat, so far as recent years are concerned, was reached in May, 1923, when it reached an average of 10 pounds. During June consumption per capita declined .6 of a pound, compared with the preceding May.

Total per capita consumption of federally inspected pork for the first six months of this year showed a marked increase over the same period of 1922, namely, 5.91 pounds. The per capita consumption of pork for each month of the first six months of this year was in excess of that for the same periods of 1922.

The per capita consumption of federally inspected beef and veal during the first six months of this year showed a slight increase (.65 of a pound) over the same period of 1922. Notwithstanding this fact, consumption during the months of February, March and June of this year showed slight decreases, as compared with the corresponding months of 1922.

The per capita consumption of federally inspected lamb and mutton during the first six months of this year, showed a slight increase over the same period of 1922. Although the first four months of this year showed an increase over the same period of 1922, May and June of this year showed slight declines, as compared with the corresponding months of 1922.

COST ACCOUNTING METHODS.

A pamphlet dealing with the acceptance and installation of uniform methods of cost accounting by the members of a trade association has just been issued by the Fabricated Production Department of the Chamber of Commerce of the United States. The pamphlet is designed to "be of assistance to the officers and members of those trade associations which have undertaken to secure the numerous and important advantages of such uniform methods."

The discussion starts with the premise that the technical methods or systems have been devised, and that having gone thus far, a new problem presents itself; namely, the problem of finding the most effective means of securing the installation of the uniform cost methods.

The pamphlet is divided into two distinct but coordinate parts, as follows: "The Association's Problems." "The Member's Problems."

The first part is devoted to the ways and means by which the trade association's service to its members may be made the most effective. It deals with such matters as the organization of an association cost bureau and cost councils, and provisions for keeping the members informed of developments generally.

The second part is designed to be of direct and substantial value to the president, the general manager, the auditor and other executive heads of the various member companies. It suggests some of the preliminary steps that may well be taken in order to make sure that the association's uniform cost accounting methods are put into use most effectively.

Get rid of odors

How much money do you spend in a year trying to get rid of the odors in your plant?

Have you been successful?

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It is safe, simple, cheap.

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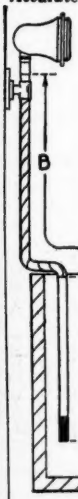
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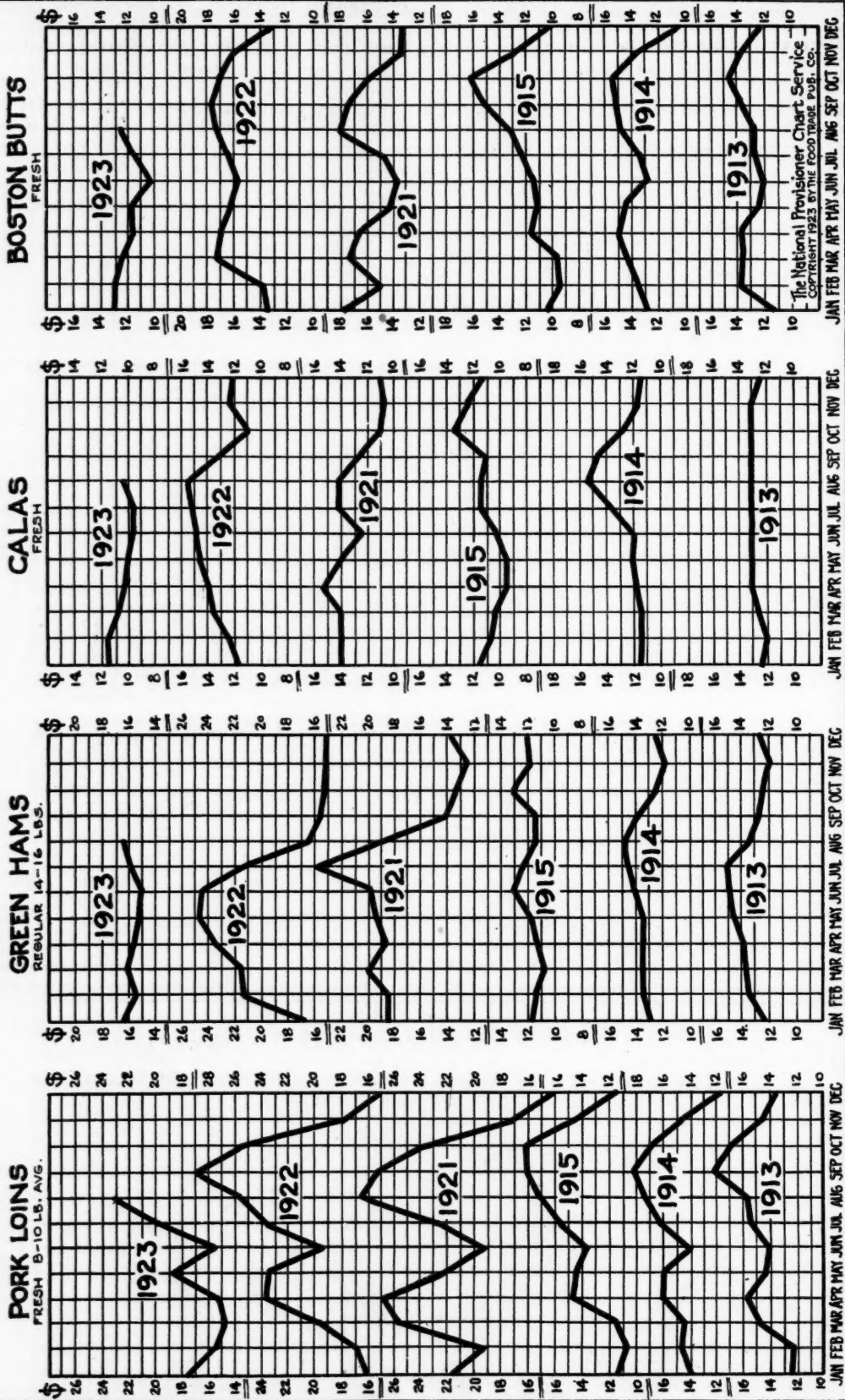
Use Rigid Stem
CALO DIALS
For Clamping
To Tank Sides

Send For
Catalogue and
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Durable



Seasonal Trend in Prices of Fresh Pork Products Wholesale at Chicago



War years 1910-1920 omitted because abnormal. Prices are quoted from The National Provisioner.

Comparison of the price lines in this chart shows some interesting results. The effect of continuously large hog receipts and other factors can be traced in these price trends of fresh pork products.

This is the latest form of chart in THE NATIONAL PROVISIONER Market Service, designed to make yearly comparison easier.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Market Strong—Hogs Generally Firm—Distribution Remains Large—Hog Receipts Still Comparatively Heavy—Corn Crop Outlook Good.

The feature in hog products again this week has been the continuance of very heavy distribution, and stability in prices. While the market was reactionary at times, values did not sell off very much from the recent highs, and the undertone was strong. The hog movement remained very large, and averaged 15 to 25 per cent heavier than last year, with no important let-up in the run to market in sight, and, while the hog market was a more two-sided affair, hogs were in demand on the declines.

From a top price of 9.75c last week, hogs dropped to around the 9c level, but have since recovered somewhat. This was to such an extent that about the middle of the week the average was 8.65c or within 5c of the best figure of the year.

Export Movement Again Large.

The outward movement of product was again very large following a heavy movement last week with exports of lard over 29,000,000 lbs. last week. While foreign demand was somewhat quieter, the foreign markets ruled very firm. Reports indicated that the arrivals on the other side were going right into consumption, and were not resulting as yet in any up-building of stocks except possibly in England.

The heaviest outward movement, especially of lard, has been to Germany. This confirms the heavy buying by that country reported recently, and it is generally a known fact that the German supplies of greases are drastically light.

Look for Decrease in Stocks.

The domestic demand remained very good, and as a result of the general situation the trade was anticipating some further decrease in the stocks at Chicago during the first half of September. The remarkable strength in cottonseed oil and the limited spot stocks of cottonseed oil together with the advancing prices of compound lard is having an indirect strengthening influence on pure lard in that the inability to satisfy the compound demands has tended to further broaden consumption of pure lard.

In the cattle market the tendency was more or less irregular with prices off somewhat from the recent highs under a more liberal movement but with the cold weather approaching a better demand for meats is more than likely and the cattle market is expected to experience considerable strength again in the near future. The prospects for feeders supplied of grain are very favorable at present, the Government estimating the corn crop on September 1st at 3,076,000,000 bus. compared with the August estimate of 2,982,

000,000 bus. and a final crop last year 2,891,000,000 bus.

Old corn, however, continues strong, and in very limited supply, while the new crop has been delayed in maturing by persistent heavy rains and cool weather, so much so that considerable uneasiness is displayed over the possibilities of early frost damage. A week or two of warm weather over the Northwest would relieve this apprehension.

Cash Trade Slowed Up.

The Jewish holidays tended to slow up cash trade somewhat in the eastern part of the country, but this is seasonal, and ordinarily only a momentary factor.

The following table shows the stocks of hog products at the seven leading western packing points:

	Sept. 1, 1923.	Aug. 1, 1923.	Sept. 1, 1922.
Mess pork, bbls....	3,526	1,439	1,329
Other pork, bbls....	34,269	40,572	33,247
P. S. lard, lbs....	68,491,329	74,277,462	72,729,691
Other lard, lbs....	10,941,527	24,116,705	10,590,524
S. P. hams, lbs....	62,217,203	78,066,078	66,371,076
S. P. skid hams, lbs.	34,589,739	54,220,220	41,474,412
S. P. picnic, lbs....	31,471,649	31,122,790	23,269,001
S. P. bellies, lbs....	48,390,915	45,066,788	29,483,422
S. P. shoulders, lbs.	700,630	633,124	758,584
D. S. shoulders, lbs.	2,220,969	3,016,007	1,856,473
S. R. sides, lbs....	5,186,304	5,666,265	2,319,582
Ex. sh. rib sides, lbs.	240,305	742,941	1,141,069
Sh. clear sides, lbs.	2,337,778	1,956,879	2,317,208
Ex. sh. cl. sides, lbs.	1,716,486	1,813,409	2,843,281
D. S. bellies, lbs....	71,152,587	72,894,514	56,328,436
Short fat backs, lbs.	6,547,942	10,462,296	7,947,876
Other meats, lbs....	27,458,534	32,891,790	24,368,108
Total meats, lbs....	314,231,101	339,495,201	260,469,123

Exports to Leading Foreign Ports.

Exports of hog products from Atlantic ports for the week ended September 8th follow:

	Pork, bbls.	Lard, lbs.	Meats, lbs.
Liverpool	35	1,520,000	7,44,000
London		28,000	69,000
Glasgow		154,000	1,593,000
Bristol		446,000	269,000
Other English ports.....		1,858,000	2,635,000
Antwerp	75	631,000	2,746,000
Germany		12,335,000	3,307,000
Holland		11,664,000	738,000
Other Continental ports. 275		264,000	910,000
Elsewhere	390	201,000	120,000
Total	745	29,096,000	19,881,000

The average weight of hogs received at Chicago during the week of September 8th

was 242 lbs., against 241 lbs. the previous week, 251 the same week last year and 254 lbs. the same week two years ago.

The apparent per capita consumption of Federally inspected meat is shown for beef, pork and lamb separated as follows:

MARCH, 1923.					
Beef and veal		—Pork—		Lamb and mutton	
Total million lbs.	Per capita, lbs.	Total million lbs.	Per capita, lbs.	Total million lbs.	Per capita, lbs.
March, 1923... 409	3.7	583	5.3	40	0.4
Feb., 1923... 376	3.4	491	4.5	35	0.3
Inc. or dec.... +33	+ .3	+ 92	+ .8	+ 5	+ .1
Per cent.... +8.5	...	+18.6	...	+12.8	...
March, 1922... 409	3.7	583	5.3	40	0.4
March, 1922... 410	3.8	377	3.5	35	0.3
Inc. or dec.... -1	- .1	+206	+1.8	+ 5	+ .1
Per cent.... - .2	...	+54.6	...	+15.1	...
APRIL, 1923.					
April, 1923... 420	3.8	479	4.3	39	0.3
March, 1923... 409	3.7	583	5.3	40	0.4
Inc. or dec.... +11	+ .1	-104	-1.0	- 1	- .1
Per cent.... +2.5	...	-17.7	...	-2.9	...
April, 1922... 420	3.8	479	4.3	39	0.3
April, 1922... 368	3.4	406	3.7	31	0.3
Inc. or dec.... +52	+ .4	+ 73	+ .6	+ 8	...
Per cent.... +14.0	...	+18.2	...	+23.2	...
MAY, 1923.					
May, 1923... 455	4.1	608	5.5	39	0.3
April, 1923... 420	3.8	479	4.3	39	0.3
Inc. or dec.... +35	+ .3	+129	+1.2	0	...
Per cent.... +8.5	...	+26.8	...	0	...
May, 1922... 455	4.1	608	5.5	39	0.3
May, 1922... 435	4.0	476	4.4	34	0.3
Inc. or dec.... +20	+ .1	+132	+1.1	+ 5	...
Per cent.... +4.6	...	+27.8	...	+12.9	...

Hog Slaughtering This Year.

Hog slaughtering in the west for the week ending Sept. 8th is placed at 567,000, against 564,000 the previous week, and 449,000 last year; for the summer season, March 1 to Sept. 8, 2,153,000, against 16,240,000 last year.

PORK—The market was dull but strong, with mess at New York \$26, family nominal, and short clears \$25@30. At Chicago mess was quotable at \$22.

LARD—The market was irregular, with a somewhat quieter general demand; at New York prime western was quoted at 12.85@12.95c, middle western 12.70@12.80c, city 12½@12¾c, refined to the continent 14½c, South American 14¾c, Brazil kegs 15¾c, compound 13¼@14¼c in car lots, according to brand. At Chicago regular lard in round lots was quoted at .10 over Sept., loose lard at Sept. price, and leaf lard at .25 under Sept.

BEEF—The market was firm, with offerings moderate and demand fair. Mess at New York was \$15, packet \$14@15, family \$16.50@17.00, extra India mess \$28, No. 1 canned roast beef \$2.25, No. 2, \$2.05 and sweet pickled tongues \$55@65 per bbl., nominal.

SEE PAGE 37 FOR LATER MARKETS.

BRITISH PROVISION MARKETS.

(Special Report to The National Provisioner.)

Liverpool, England, September 1, 1923.

The market here has shown renewed activity on Wiltshires, Cumberlands, squares, bellies and backs. Wiltshires particularly are perhaps at the top of the rise as it is possible that these increased prices may cause a reduction in the consumption.

Danish killings are still on the light side, but will, of course, from now onwards be increased considerably, as they have been

Short Form Hog Test

Knowing what your hogs cost you alive, are you able to tell each day your cutting profit or loss per hog or per cwt.?

In a recent issue THE NATIONAL PROVISIONER printed a "short form hog test," giving the percentage yields of all cuts and offal for 200 lb., 250 lb. and 300 lb. hogs, with computations for losses, credits and expenses, so that the net profit or loss per hog or per cwt. might be figured almost at a glance.

This test, in table form, has been reprinted on heavier paper, and is available to subscribers upon application to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill. Copies will be supplied only as long as they last.

Hogs and Heat

How much profit you make from a hog depends largely upon how well you control the heat in the various processes through which Mr. Hog must go before he reaches the meat market.

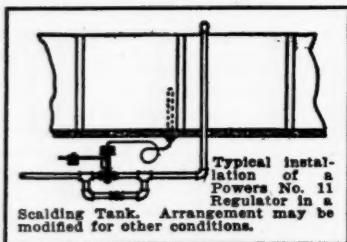
You know, well enough, how many places there are where heat control is a factor—and how often the "help" let the temperature vary—and vary enough to cut into your profits.

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on the small side, due to the harvest in Denmark. But once labor is freed from that then larger killings will take place, and extra supplies on this market will, of course, have the effect of depressing the extreme prices now being made for Danish Wiltshires, which might operate also against Canadian and American Wiltshires.

In regard to other cuts, such as bellies, backs and long clears, these are only in small supply, and as they are still at a reasonable figure, it is more than probable that the next three or four weeks will see a considerable improvement in the prices of these cuts.

Hams have been very depressed and low prices have been taken by the c. i. f. buyers to clear up parcels as they arrive rather than have them cold stored; and this has had the effect of putting prices down considerably.

Picnics, which were an extremely slow sale at the beginning of the week at low prices, have since improved and prices have tended to steady.

Lard has advanced, but at the same time is still considerably under American figures. We think that we will have to get our prices up quite a little bit to draw supplies from the United States.

EASTERN FERTILIZER MARKET.

(Special Report to The National Provisioner.)

New York, September 12, 1923.—Several hundred tons of ground tankage were sold this week at \$3.55 and 10c f. o. b. New York, and the material that is being offered for prompt shipment is being held at about \$3.65, and some high grade tankage suitable for feeding is held at \$4.00 for early October shipment.

There has been some inquiry for blood which is of interest because this material has been unsaleable for several months.

Beef cracklings, 50/55%, were sold at \$1.25 per unit and the 60% grade at \$1.35 and the offerings are very few.

Sulphate of ammonia is weak and nitrate of soda is strong, due to the advance in exchange this week.

Darling & Company

Buyers of

Tallow & Grease

in any quantity

Please submit your offerings

Union Stock Yards, Chicago

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—A decidedly strong market has featured tallow, with prices at new highs for the year, a large quantity of extra New York selling at eight cents at the close of last week, with further liberal sales at 8½c this week and with buying interest in evidence. Available supplies were limited and firmly held, and the market acted very tight. It was expected that before the week was over sales would be recorded at 8½c or better. In the west the market was strong, and there was further evidence that the soap interests were not any too well stocked up.

At Liverpool Australian tallow showed little change, with fine at 40s 3d, and good mixed at 39s 6d. At the London auction on September 12 2,533 casks were offered, of which 1,753 were sold, mutton tallow selling at 42s@42s 6d per 112 lbs., or unchanged to 6d lower than the previous week; beef tallow at 40s 6d, or 6d higher than the previous week, good mixed tallow at 39s@41s, and fair at 36s to 38s 6d.

At New York special loose was quoted at eight cents nominal, extra 8¼@8½c, and edible at 9½c nominal. At Chicago packers' No. 1 was 7¼@8c, packers' prime 8@8½c, and edible at 9@9½c.

STEARINE—Offerings continued very light, and some liberal sales of oleo New York were reported at 12½c, with small lots selling at 12¾c, and the market bare of offerings except at advances. At New York oleo was quoted at 12½@13c, and at Chicago 12@12¾c.

OLEO OIL—The market was moderately active and firm with extra New York 12½c nominal, medium 11c, and lower grades 10c. At Chicago extra was quoted at 11¾@12c.

SEE PAGE 37 FOR LATER MARKETS.

LARD OIL—A better demand was in evidence, and the market was firmer with the strength in pressing stocks. At New York edible was quotable at \$1.10 per gallon, extra winter 12½@12¾c per lb., extra No. 1 at 11¼@12c, No. 1 at 10¼@11c, and No. 2 at 10¼@10½c.

NEATFOOT OIL—Hand-to-mouth buying continued to feature this market, but the undertone was firm with the raw material. At New York pure was quoted at 13¼@14c, extra 11@11¼c, No. 1 at 10c, and cold-pressed 17½@17¾c.

GREASES—The advance in prices has resulted in considerably more business, but the market held firmly, as the demand appeared to exceed the offerings. The strength in tallow was an important feature, and the market was helped by the firmness in oils, and the limited stocks of greases available. At New York yellow and choice house were 7½@7¾c nominal, and white grease, after selling at 9½c, was quoted at 9¼@10c. At Chicago brown was 6@6¼c; house 6¼@6½c, yellow 6½@6¾c, and choice white 9@9¼c.

What pork cuts are cured in dry salt, and how is it done? What is the length of time in cure? Ask **THE BLUE BOOK**, the "Packer's Encyclopedia."

HENRY J. SEITER DIES SUDDENLY.

Henry J. Seiter, for years one of the best known packers' representatives in Chicago, died suddenly at Chicago on September 8, 1923, following an operation for appendicitis. He was at his office in the morning as usual, when he was taken ill without warning and died soon after being operated upon.

Mr. Seiter was born in New York City on March 30, 1858, and came to Chicago some 47 years ago. Here he became associated with Christian Teufel in the packinghouse business and married one of his daughters. Later on in 1892 Mr. Seiter assumed the duties as representative for John Morrell & Co., which position he

continued to hold with great success up to the time of his death.

In addition to his connection with John Morrell & Co., Mr. Seiter acted as an independent broker and was very widely known and esteemed throughout the trade. He lived on the south side of Chicago, having some 15 years ago built the first house in a cabbage patch but what is now the South Shore residential district. Mr. Seiter is survived by his widow, Mrs. Christina Seiter, and two daughters, Mrs. Wm. Post Dunlap and Mrs. Emma Marks.

Many expressions of regret were heard among the trade when the news of Mr. Seiter's death was known. One of the most genial of men as well as one of the most widely informed, Mr. Seiter was a welcome figure everywhere. He was a great favorite with everyone at the Yards and will be greatly missed.

Packinghouse By-Products Markets

Blood.

Chicago, September 13, 1923.

Blood has been a little stronger this week. There is not much on hand in Chicago, but there is more on the river. It is reported that there have been some sales at \$4.50.

Unit ammonia.

Ground \$4.40@4.50
Crushed and unground 4.15@4.30

Digester Hog Tankage Materials.

The market in digester is quiet for the reason that it has been recently cleaned up on nearbys. The market is quoted a bit higher this week than last and this may be one reason for the quiet state of things.

Unit ammonia.

Ground, 10 to 12% ammonia \$4.50@4.60
Unground, 10 to 11% ammonia 4.40@4.50
Unground, 7 to 9% ammonia 3.75@4.30

Fertilizer Tankage Material.

There is a quieter fall business than was expected by the fertilizer people, who are not much interested in buying.

Unit ammonia.

High grade, ground, 10-11% ammonia \$ 3.35@ 3.50
Lower grade, ground, 8-9% ammonia 3.10@ 3.25
Medium to high grade, unground 2.85@ 3.10
Low grade and country rend., unground 2.50@ 2.75
Hoof meal 3.00@ 3.10
Liquid stick 2.75@ 3.00
Grinding hoofs, pigs' toes, dry 30.00@35.00

Bone Meals.

The supply of bone meals is still much in excess of the demand and there has been very little trading.

Per ton.

Raw bone meal \$30.00@35.00
Steamed, ground 22.00@24.00
Steamed, unground 18.00@20.00

Cracklings.

The market for cracklings is fairly good. Demand is greater than supply and offerings are scarce with prices in consequence strong.

Per ton.

Pork, according to grease and quality \$65.00@75.00
Beef, according to grease and quality 50.00@60.00

Bones, Horns and Hoofs.

Manufacturing bones for grinding purposes have fallen off in price, due to the

Japanese disaster and to the fact that South American bones originally intended for Japan have been diverted to the United States. The market all round is a bit easier.

Per ton.
No. 1 horns \$275.00@300.00
No. 2 horns 225.00@250.00
No. 3 horns 150.00@200.00
Culls 33.00@ 35.00
Hoofs, black and striped, unassorted 34.00@ 36.00
Hoofs, white, unassorted 45.00@ 55.00
Round shin bones, unassorted, heavies 35.00@ 55.00
Round shin bones, unassorted, lights 70.00@ 80.00
Flat shin bones, unassorted, heavies 65.00@ 70.00
Flat shin bones, unassorted, lights 55.00@ 60.00
Thigh bones, unassorted, heavies 85.00@ 95.00
Thigh bones, unassorted, lights 70.00@ 80.00

Glue and Gelatin Stock.

Jaws, skulls and knuckles are now selling at \$37.00 if of good grinding stock and for glue purposes they are selling at \$33.00 to \$35.00.

Per ton.
Calf stock \$28.00@30.00
Edible pig skin strips 65.00@70.00
Rejected manufacturing bones 48.00@50.00
Horn piths 23.00@25.00
Cattle jaws, skulls and knuckles 33.00@35.00
Junk and hotel kitchen bones 23.00@25.00
Sinews, pizzles and hide trimmings 16.00@17.00

Hog Hair.

Recent sales quotations follow, per lb., delivered Chicago basis: Field dried, winter, 3c; coll dried, summer, 1¼c; processed, summer, 5c.

Pig Skin Strips.

Outlet has been narrow at around 5c for No. 1 and 3½c for No. 2's and 3s, per lb.

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VITAMINS AND FOOD VALUE IN FATS

Big Field for Margarin Manufacturers to Develop

By Dr. Arthur D. Holmes, Director, Research Laboratories, E. L. Patch Company.

(Continued from last week.)

(EDITOR'S NOTE—The question of food value and vitamins from the standpoint of margarin manufacturers is of great importance. In the United States very little information has been reported about the food value of margarins as a source of vitamins. But it is most probable that the future development of the margarin industry will include research work on the vitamin content of commercial margarins. In this article Dr. Holmes outlines the method of procedure and the type of results he has obtained along this line. All margarin manufacturers will be interested in this matter.)

The Vitamin Question.

During the last few years a large amount of time has been given to studies concerning the value and limitations of vitamins as a constituent of the human dietary. At the present time there are at least three well recognized vitamins, and it is generally accepted that all must be present in the diet if the health is to be maintained. Inasmuch as little is known concerning the physical and chemical characteristics of vitamins, they have been designated Vitamin A, B, and C.

Vitamin A is soluble in fats and is found in largest quantities in cod liver oil, milk fat, and egg yolk fat. It is found to some extent in the vital organs, such as heart, liver and kidneys, and to a lesser extent in fruits and vegetables. The lack of this vitamin in the diet causes a type of malnutrition characterized by a decrease in body weight, emaciation, and an eye trouble variously called xerophthalmia, ophthalmia, or keratomalacia. The presence of vitamin A in the diet serves as a preventive against the development of this form of malnutrition.

Vitamin B and vitamin C are soluble in water and are found in largest quantities in yeast, and citrus fruit juices, respectively. These vitamins like vitamin A must be constantly in the diet if one wishes to maintain good health, but as they are not associated with fats they will not be considered further at this time.

What Vitamin Prevents Rickets?

Until recently it was generally thought that vitamin A prevented the development of both xerophthalmia and rickets, but recent investigations supply evidence to show that in addition to vitamin A there is a second fat soluble vitamin called the antirachitic vitamin. If this vitamin is absent from the diet of a growing child or experimental animal, it develops the dietary disease called rickets. But if the diet is adequate in other respects and the antirachitic vitamin is present, the child or experimental animal does not develop rickets.

While the antirachitic vitamin is a fat soluble vitamin and occurs in cod liver oil associated with vitamin A, investigations at the present time have not been extensive enough to supply definite data as to whether the antirachitic vitamin and vitamin A are uniformly found associated in fats which are sources of vitamin A. Until information has been collected concerning the distribution of the antirachitic vitamin in foodstuffs, it behooves mothers and physicians to exercise caution in the selection of the foods which comprise the growing child's dietary.

A number of carefully conducted investigations supply evidence that vitamin A is synthesized only in the vegetable kingdom. The vitamin A present in fats and oils, such as butter, cod liver oil, and egg yolk is derived from the diet of the animal producing it. When this fact was definitely established, nutrition students at once questioned whether the vitamin A content of butter, lard, and other animal fats fluctuated with a variation of the vitamin A content of the rations consumed by the animals producing the fat in question. Up

to the present this question has received only a limited attention, but the results at hand strongly indicate that the vitamin A content of animal fats and oils is largely influenced by the nature of the diet.

Cause of Vitamin Content.

Professor Dutcher of Pennsylvania State College in the investigation of vitamin content of milk found that June milk produced on pastures of rapidly growing grass possessed four times the vitamin content of milk produced on winter feed. Drummond and his associates of England have shown that the vitamin content of lard depends primarily on whether the hog was grass or grain fed.

With a view to secure information concerning the storage of vitamin A in the liver, Coward of England has shown that the concentration of vitamin A in the liver of a rat varies with concentration of this factor in its diet. From the results of these and other investigations, it would seem that the vitamin content of commercial lard, butter, or oleo oil in all probability varies over quite wide limits and consequently if one wishes to know the vitamin content of any of these fats, it is necessary to examine the fat in question.

In substantiation of this belief, it may not be out of place to cite here that our investigations of the vitamin potency of commercial cod liver oil show that its vitamin A content is very far from uniform. We have found that as extremes of vitamin potency of commercial cod liver oils purchased on the open market that one sample possessed one hundred times the vitamin A content of a second sample.

In view of this fact, one would be decidedly unwise in assuming a vitamin A value for untested fats and oils. This situation has caused the present-day physician to demand that cod liver oil which he proposes to use for vitamin therapy shall be physiologically tested in order that he may have some information concerning the size of dose which he should administer.

Vitamins and Animal Fertility.

At the present time a number of investigators are conducting studies on the possible relation between vitamins and fertility. Reynolds has reported that a moderate decrease in the vitamin A content of the diet materially decreased fertility in rats. Matill found that rats confined to a diet of 93 per cent dried whole milk, 2 per cent salt, and 5 per cent yeast produced young that lived only three or four days.

In our investigation of the vitamin potency of liver oils, we have found that when rats have suffered from vitamin A starvation and have been brought back to health and vigor by supplementing their diet with fish liver oil, the females are regularly fertile and the males almost without exception are sterile. The oils tested in this connection were hake liver oil and cod liver oil of foreign and domestic origin. Quite recently Evans and Bishop have presented evidence that there is an unrecognized dietary factor essential for reproduction which is not identical with vitamin A. These investigators found that animals maintained on a purified diet were sterile. But they also found that they could cause a reappearance of fertility when they modified their diet so that it contained 24 per cent of butter fat.

This information would have been of more value to other investigators if data had been supplied concerning the breed of cows, their ration, the manufacturing and storage conditions associated with the

production of the butter fat in question. It must be of interest to the margarin manufacturer to speculate as to what results might be obtained from a similar investigation of commercial margarins.

Margarin and Vitamins.

Very little information has been reported concerning the value of margarins as a source of vitamins, but it is obvious that the vitamin content of margarins depends upon the vitamin content of the ingredients and the amount of vitamin destruction resulting from the manufacturing process. In this latter connection it should be remembered that heat and oxygen are two factors that very rapidly destroy vitamin A. Hopkins of England has reported that butter exposed in very thin layers to room temperature for one week loses its vitamin A potency.

A rough comparison of the British Medical Research Committee of the vitamin A potency of oleomargarin and nut margarin shows that oleomargarin contains about the same amount of vitamin A as beef, horse, and mutton fats, brains, heart, and sweetbreads and that nut margarin is devoid or nearly so of vitamin A. Nut margarin made with milk or skim milk should contain some vitamin A from this source, providing the cows producing the milk were properly fed for whole milk is rated as one of the richest sources of vitamin A and McCollum and Sherman have reported that skim milk contains about one-half of the vitamin A present in the whole milk from which the cream was removed. The difference in vitamin A content of oleomargarin and nut margarin is thought to be due largely to oleo oil which is a constituent of oleomargarin and which contains detectable amounts of vitamin A.

Margarin Needs Vitamin Study.

It is more than probable that the program for the future development of the margarin industry will include research work designed to accumulate more extensive data relative to the vitamin content of commercial margarins. To successfully conduct investigations that will yield the data which is of particular value to margarin industry, it will be necessary for the margarin manufacturers to make the investigations in their own research laboratory. In this connection, it may be of interest to outline briefly the method of procedure and the type of results that we are obtaining in our research laboratories from our studies of the vitamin potency of cod liver oils.

For studies of vitamin A the albino rat is very generally used as a laboratory animal, since its food habits are very similar to those of man; it requires a small amount of food and space, and a relatively short time for completing the life cycle which enables one in a short time to make vitamin studies through two or three generations.

Testing Amount of Vitamins.

In testing for the presence of vitamin A we use young growing rats of about 40 grams weight. These are placed on a diet which is carefully selected and prepared so that it is free of vitamin A. When fed such a diet, young rats will continue to grow until they have exhausted their body reserve of vitamin A, after which malnutrition will become pronounced and unless the vitamin-A-free-diet is supplemented with some food containing vitamin A, the rats will not live long. As soon as the animals show definite evidence that their body reserve of vitamin A is exhausted, they are fed the oil that is being tested for its vitamin A potency.

The effect on the rat's physical condition of the addition of cod liver oil to the diet is little short of marvelous. Within a very short period, sometimes only one or two days, the rat stops losing weight and begins to show an improved physical condition. In the course of a week the scabby condition of the eyes disappears; the rough coat becomes smoother, and the

(Continued on page 35.)

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Meat Active and Strong—Crude and Seed Tight—Cotton Crop Estimates Larger—Cash Trade Less Active—Oil Stocks Small.

A very liberal trade has been on in cotton oil futures the past week, and the market again showed decided strength, all positions except Sept. selling at new highs for the season, with a general demand at times, and shorts covering excitedly. The stimulant to the market was the situation in the raw materials in the south, where crude oil and seed remained in a very tight position, with crude in demand and difficult to buy except at advancing prices.

A very strong market in cotton the early part of the week helped materially, with the feature there the estimate by southern estimates of a cotton crop of only 10½ million bales, but the latter part of the week saw the markets more reactionary. Cottonseed oil eased from the highs under profit taking and with a let-up in commission house demand. It followed to some extent an easier tone in lard, and private estimates on the cotton crop of 10½ million bales, the latter based on the Government area, indicating that the next Government Report would show a crop of possibly upwards of eleven million bales.

Cotton Crop Reports Confusing.

The question of the cotton acreage is at this time of the season always a very important one, but as the Government does not take into consideration abandoned area until December, the private reports continued rather confusing. At any rate, there are many well-informed in the cotton oil trade that are of the opinion that the final cotton crop will not run much better than 10¼ to 10½ million bales. The weather from now on will be an influence, and the cold spell which has set in over the northwest would, if it spread so as to cover the belt, seriously affect the top crop.

Situation in Oil is Strong.

The situation in oil is quite clear. The only pressure of importance continued on the March delivery, with one of the strongest factors in the trade constantly selling, while the locals pressed the market at times, playing for a reaction, but good support developed on all setbacks, checking the decline.

The technical position of the market was somewhat stronger. Supplies of spot oil were very limited, and cash prices were strong. There was no hedging pressure of importance, and at the present unsatisfactory hedging differential, with crude equal to a cent a pound above futures, there is not apt to be much pressure in the way of hedges until the crude disparity is corrected somewhat.

Cash Trade Falls Off.

Cash business has been quite good right along, but has begun to fall off somewhat, steadily advancing prices inducing customers to await some reaction to take hold again, but this is a rather favorable development, as on small declines oil is in demand. The western packers, in some cases, presumably owing to scarcity of oil supplies, have advanced compound far out of line with other manufacturers, showing an outward disposition that they were not inclined to book further business excepting on the basis of the ruling crude levels.

The seed market continues to advance rapidly, with Texas quoted at from \$50 to \$54 per ton, Georgia \$50, and South Carolina \$51. While Texas reported seed stocks accumulating, there was no pressure to sell, and it was evident that speculators had control of the market for the time being, resulted in limited pressure of crude oil, as with crude at around 10¼c, seed at \$50 was selling at an unprofitable basis for the crude oil mill.

At the same time it was estimated that 100 to 150 tanks of Texas crude oil had been sold the past week or so, and these sales decidedly firmed up the sellers' ideas. In the southeast crude was 10c bid and 10½c asked; in the valley 10¼c bid and 10¾c asked, and in Texas 10¼c bid and 10½c asked. On the basis of 10¼ Texas crude, October oil in the New York market, to be on a favorable hedging basis, should be 12½c, whereas October oil was

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ruling more than a cent a pound under that level.

Expect Market to Be Tight.

Whatever develops later in the season, it is generally felt will have little or nothing to do with the action of the market between now and November, during which time the leading longs contend that the spot situation will remain very tight, and the market difficult to break. The bearish element feel that the cotton crop will be considerably larger than last year, thereby producing more oil, and are selling the distant months on the belief that the new crops have responded fully to the tightness in the nearbys.

Compound was quoted at 13¼@13½c, although some of the western packers were reported asking 14¼c. The latter will not check consumption any, but will divert the business to the other manufacturers. The hog movement continues very large, and there has been hedging pressure by smaller packers on the lard market which, with some let-up in foreign demand, and a lower range in hog prices, has tended to unsettle the lard list, but all of the other oils and greases were strong, with tallow and stearine at new season's highs.

Thursday, September 6, 1923.

COTTONSEED OIL.—Market transactions:

Spot	Sales	Range	Closing
		High. Low.	Bid. Asked.
Sept.	1300	1145 1130	1122 a 1130
Oct.	5400	1102 1087	1097 a 1099
Nov.	2500	1007 1000	1000 a 1009
Dec.	800	985 975	983 a 986
Jan.	500	985 979	985 a 986
Feb.			985 a 995
Mar.	5500	1002 985	995 a 999
Apr.			995 a 1010

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COTTON OIL FUTURES

On the New York Produce Exchange

Total sales, including switches, 16,900
Prime Crude S. E. 950 bid.

Friday, September 7, 1923.

Spot	Sales	Range	Closing
		High. Low.	Bid. Asked.
Sept.	700	1130 1130	1127 a 1130
Oct.	3000	1115 1102	1110 a 1112
Nov.	1200	1023 1016	1020 a 1022
Dec.	5600	1003 995	998 a 999
Jan.	3100	1000 996	999 a 1000
Feb.			1000 a 1008
Mar.	4700	1012 1000	1009 a 1012
Apr.			1010 a 1024

Total sales, including switches, 18,500
Prime Crude S. E. 1000 nominal.

Saturday, September 8, 1923.

Spot	Sales	Range	Closing
		High. Low.	Bid. Asked.
Sept.	800	1135 1130	1129 a 1130
Oct.	3100	1130 1110	1125 a 1128
Nov.	200	1036 1035	1040 a 1045
Dec.	1200	1017 1010	1019 a 1022
Jan.	3200	1022 1012	1021 a 1022
Feb.			1025 a 1030
Mar.	3100	1028 1020	1028 a 1029
Apr.			1030 a 1040

Total sales, including switches, 22,800
Prime Crude S. E. 1000 nominal.

Monday, September 10, 1923.

Spot	Sales	Range	Closing
		High. Low.	Bid. Asked.
Sept.	1200	1160 1149	1130 a 1145
Oct.	9800	1158 1131	1134 a 1135
Nov.	5000	1086 1055	1077 a 1078
Dec.	4400	1067 1041	1048 a 1049
Jan.	6900	1066 1042	1048 a 1050
Feb.			1053 a 1058
Mar.	13500	1073 1045	1057 a 1059
Apr.			1060 a 1075

Total sales, including switches, 40,800
Prime Crude S. E. Nominal.

Tuesday, September 11, 1923.

Spot	Sales	Range	Closing
		High. Low.	Bid. Asked.
Sept.	200	1150 1150	1148 a 1155
Oct.	3900	1153 1125	1151 a 1152
Nov.	900	1085 1050	1085 a 1087
Dec.	1100	1050 1030	1050 a 1052
Jan.	2700	1052 1028	1050 a 1053
Feb.			1050 a 1065
Mar.	2800	1052 1037	1056 a 1058
Apr.	400	1060 1059	1060 a 1065

Total sales, including switches, 12,000
Prime Crude S. E. 1000 bid.

Wednesday, September 12, 1923.

Spot	Sales	Range	Closing
		High. Low.	Bid. Asked.
Sept.	700	1150 1148	1145 a 1160
Oct.	2900	1145 1137	1138 a 1139
Nov.	2200	1075 1067	1068 a 1069
Dec.	1100	1042 1033	1033 a 1035
Jan.	4200	1044 1030	1032 a 1034
Feb.	100	1050 1050	1035 a 1040
Mar.	2500	1050 1040	1039 a 1040
Apr.			1040 a 1050

Total sales, including switches, 18,900
Prime Crude S. E. Nominal.

Thursday, September 13, 1923.

Spot	High.	Low.	Close.	Prev. close.
Sept.	11.43	11.35	11.20@11.50	11.40
Oct.	11.35	11.15	11.20@11.35	11.45
Nov.	10.70	10.39	10.40@10.43	10.68
Dec.	10.25	10.05	10.10@10.11	10.33
Jan.	10.26	10.05	10.09@10.11	10.32
Feb.				10.32
March	10.33	10.12	10.15@10.18	10.39

Total sales were 24,100 barrels.

SEE PAGE 37 FOR LATER MARKETS.

COCOANUT OIL.—A fair demand has been in evidence, but sales have not been large, averaging a tank here and a tank there, and on the whole sentiment appeared more mixed. Canadian soap interests were reported as moderate buyers of October-November-December shipment from the coast at 8¼c, showing some slight advance, but offerings were larger on the upturns. The copra market is strong, and reported above the oil parity, and this tended to restrict speculative selling. Copra, coast, was 5½c asked, c. i. f., an advance of ½c compared with recent quotations. At New York Ceylon type in barrels was quoted at 9¼@9½c, tanks, coast, 8¼@8½c; Cochiti type, barrels, New York, 10¼@10½c; crude, tanks, New York, 8¼c; edible, barrels, New York, 11@11¼c.

SOYA BEAN OIL.—While trade was slow and limited to small lots, the market was stronger, and more interest on the whole was displayed. At New York crude in barrels was quoted at 11@11¼c; blown, 15½@15¾c; tanks, New York, 9½@9¾c; tanks, coast, 9@9¼c.

PEANUT OIL.—The market continues very firmly held, and trade is light, as stocks are small, but prices have been helped materially by the remarkable strength in crude cotton oil. At New York crude oil was nominally quoted, with refined in barrels, 15@15½c.

CORN OIL.—The market has been advancing rapidly, and is about ¾c per lb. up, compared with last week, with the better domestic inquiry, and following the strength in crude cotton oil. Sales were reported at 9@9¼c f. o. b. western points, and offerings were light on the upturn. At New York crude in barrels was 11¼@11½c; refined, barrels, 11½@12c; cases, \$13.38; crude, tanks, Chicago, 9¼@9½c.

PALM OIL.—A much firmer tone featured this market, with reports current of good-sized business to soapers, which was kept under cover. Offerings were lighter, the market advancing with the

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notable strength in tallow and the firmness abroad. At New York lagos spot was 7% @7½c; shipment, 7% c; Niger, spot, 7@7½c; shipment, 6% @7c.

PALM KERNEL OIL.—Demand was slightly better and the market firmer with imported New York quoted at 8% @8½c.

COTTONSEED OIL.—Market strong—supplies light—demand fairly good. Prime summer yellow, spot, barrels, 11% @12c; crude, southeast, 10@10½c; Valley, 10½ @10¾c; Texas, 10¼ @10½c.

SOUTHERN MARKETS.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., September 13, 1923.—Crude cottonseed oil for immediate prompt September is quoted at 10c, with some sales for the first ten days of October at 9¾c bid no sales. Cracked cake meal is offered for September at \$39.50; October-November-December, \$39.00; none was sold. Slab cake is quiet with no bids. No trading in hulls, which are quoted at 10@12c according to location. Linters mill run quoted at 5% @7c for first cut bid, 10c asked. Eleven cents is asked for second cut, and 5½c bid. There are no bids and the market is quiet. Mills are disposed to await further developments.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Sept. 13, 1923.—Prime cottonseed oil is quoted at 10¼c immediate, 10c prompt shipment and September 9¾c. For the first week of October offerings are light and demand active. Spot refined oil is almost unobtainable. Seven per cent meal for prompt shipment is quoted at \$43.25, October-November-December, \$40.75. Eight per cent meal is \$3.00 per ton higher. Loose hulls are \$15.50, sacked \$18.75, all delivered at New Orleans. It is difficult to locate hulls.

VITAMINS AND FAT VALUES.

(Continued from page 32.)

animal starts growing at a rapid rate. At the end of a month or so that rat has the appearance of a normal rat.

By feeding a group of rats graduated amounts of the oil under consideration, it is possible to determine the amount of oil which will not furnish enough vitamin A to support life, the amount that will just maintain an animal without permitting it to grow, and the amount of oil required to make an animal grow vigorously. From results of this character obtained from crude oils, refined oils and oils that have been subjected to various manufacturing and storage conditions, we are securing data as to those factors that favorably or unfavorably influence the vitamin value of the finished product.

Practical Use in Making Margarin.

The results of a series of carefully planned tests of this character concerning the vitamin potency of margarin should supply information to show wherein margarin fail to equal competing products as regards vitamin content, and it also should supply the necessary information relative to the modification of the ingredients of margarin, the method of margarin manufacture, or both, so that the commercial margarin of the future may be the equal, if not the peer of all edible fats and oils.

While this may at first thought seem somewhat idealistic, it should be possible to manufacture margarin possessing a higher nutritive value than any other edible fat for the public recognizes margarin as compounded fats and so would accept a modification of the ingredients or manufacturing conditions that would not be tolerated in the case of naturally occurring fats and oils.

The carrying out of such a program would involve extended investigations by a well equipped research laboratory. But just as the National Canners' Association, the Institute of American Meat Packers, American Institute of Baking and other industries have established research lab-

oratories, so should the manufacturers of margarin make their own investigations of research problems which concern the entire industry.

If any margarin manufacturer is doubtful as regards the benefits to be derived from the establishment of a research laboratory by the Institute of Margarin Manufacturers, he should review the results of the research laboratories like that of the National Canners' Association and learn of the many benefits that the canning industry has gained from the establishment of their laboratory.

Considering this very general discussion of food values and vitamins from the margarin manufacturers' standpoint, it has been pointed out that margarin is a food possessing a high energy value; that it is very completely digested; that little or nothing is known concerning how much of the antirachitic vitamin or the unidentified food accessory necessary for fertility it may contain, and finally that while its vitamin A content is relatively low, a carefully conducted investigation should re-

veal the possibility for correcting this defect. From this generalization it is evident that margarin is a valuable food and that the margarin industry has the possibility, by investigation, of improving margarin until its food value is the equal or superior of the fats and oils commonly used for human food.

MARGARIN FACTORIES IN AUSTRIA.

One of the large margarin factories in Vienna, Austria, when operating at full capacity can produce 6,000 kilograms of margarin daily. At present this factory is not operating at full capacity owing to lard competition, and as there is very little difference in the prices of lard and margarin the Austrian consumer prefers the former.

Some American fats and oils are used, but it is not the custom to negotiate directly with American firms. The fats and oils are bought from Hamburg and Holland, as the importers at these ports are in a much better position to extend the necessary credits.

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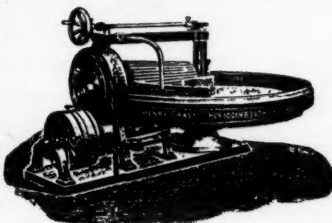
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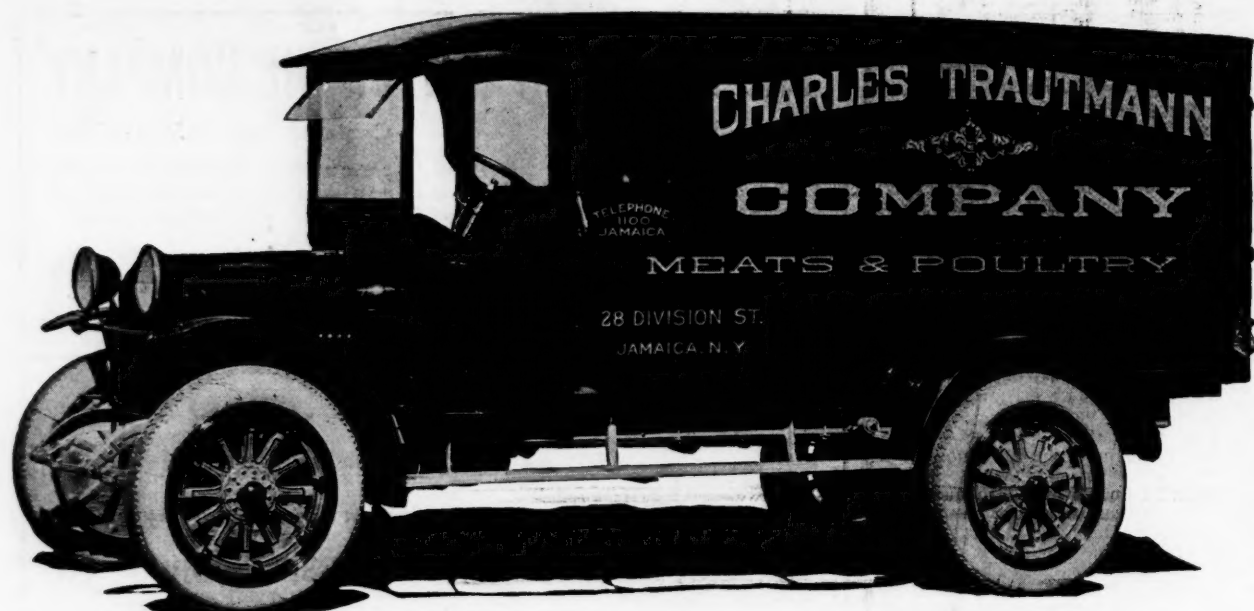
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THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hog products after showing considerable heaviness and liquidation under selling by smaller packers, with weaker tone abroad and less active cash demand, steadied at the close of the week on covering. There were somewhat lighter hog receipts. Export clearances remained large.

Cottonseed Oil.

Cottonseed oil slumped with other commodities, showing losses of forty to sixty-five points from recent highs under general selling and liquidation, but rallied about twenty points from lows. Compound demand was good at strong prices. Southeast crude cottonseed oil sold at 10½c; in the valley at 10c; but it was difficult to buy much crude oil on the easier market. Ten cents was bid in all sections. Sentiment is more mixed, but underlying conditions are strong.

It is rumored that with cable offerings Oriental soya bean oil and peanut oil advanced sharply.

Quotations on cottonseed oil at Friday noon were: September, \$11.30@10.50; October, \$11.28@11.30; November, \$10.51@10.60; December, \$10.23@10.24; January, \$10.23@10.25; March, \$10.29@10.31.

Tallow Prices.

Quotation on tallow: Extra, 8½c. Some sales rumored at 8½c.

Oleo and Stearine Prices.

Oleo stearine advanced another half-cent Friday, selling at 13¼c. Quotations are:

Oleo stearine, 13¼c; extra oleo oil, 12½c.

FRIDAY'S GENERAL MARKETS.

New York, September 15, 1923.—Spot lard at New York, prime western, \$12.75@12.85; Middle West, \$12.65@12.75; city steam, \$12.50; refined, continent, \$14.00; South American, \$14.75; Brazil kegs, \$15.75; compound, \$13.25.

Liverpool Provision Markets.

Liverpool, September 15, 1923.—(By Cable.)—Quotations today: Shoulders, 75s; shoulders, picnics, 51s; hams, long cut, 98s; hams, American cut, 95s; bacon, Cumberland cut, 100s; bacon, short backs, 80s; bacon, Wiltshire, 100s; bellies, clear, 85s; Australian tallow, 39s 6d to 40s 6d; spot lard, 70s 6d.

Hull Oil Market.

Hull, England, September 15, 1923.—(By Cable.)—Refined cottonseed oil, 40s 6d; crude cottonseed oil, 36s 6d.

ARGENTINE BEEF EXPORTS.

Cabled reports of Argentine exports of beef of the week up to September 15, 1923, show exports from that country were as follows: To England, 108,942 quarters; to the Continent, 224,061 quarters; to other ports, none.

Exports for the previous week were: To England, 159,278 quarters; to the Continent, 7,978 quarters; to other ports, none.

FATS AND GREASE EXPORTS.

Exports of fats and greases from New York from September 1 to September 12, 1923, are reported unofficially as follows: Lard, 20,465,344 lbs.; tallow, 611,200 lbs.; greases, 2,503,300 lbs.; and stearine, 18,400 lbs.

NEW YORK LIVESTOCK.

The following are the receipts for week ending Saturday, September 8, 1923:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City.....	3,751	9,439	7,987	32,506
New York.....	1,067	1,567	16,858	2,267
Central Union.....	2,631	1,128	187	10,006
Total for week....	7,479	12,134	25,032	45,079
Previous week.....	8,705	13,279	29,449	55,181
Two weeks ago.....	8,519	12,633	37,210	51,148

MEAT SUPPLIES AT NEW YORK.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending September 8, 1923, with comparisons, as follows:

	Week ending Sept. 8, 1923.	Previous week, 1922.	Cor.
Western dressed meats:			
Steers, carcasses.....	8,078	9,129	6,880
Cows, carcasses.....	741	611	323
Bulls, carcasses.....	289	959	158
Veal, carcasses.....	10,716	9,121	9,525
Hogs and pigs.....	1,522	1,867	9,630
Lambs, carcasses.....	17,881	14,400	22,154
Mutton, carcasses.....	7,036	3,596	5,910
Beef cuts, lbs.....	(*)	78,901	45,448
Pork cuts, lbs.....	(*)	675,315	706,842
Local slaughters, Federal inspection:			
Cattle.....	9,018	9,011	10,040
Calves.....	13,231	13,472	12,394
Hogs.....	39,824	40,923	33,881
Sheep.....	45,135	56,795	49,005

*Report missing.

MEAT SUPPLIES AT PHILADELPHIA.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending September 8, 1923, with comparisons:

	Week ending Sept. 8, 1923.	Previous week, 1922.	Cor.
Western dressed meats:			
Steers, carcasses.....	2,256	2,416	2,705
Cows, carcasses.....	724	769	561
Bulls, carcasses.....	249	390	178
Lambs, carcasses.....	1,246	1,378	2,125
Mutton, carcasses.....	2,245	3,727	7,714
Pork, pounds.....	192,323	252,710	223,210
Local slaughters:			
Cattle.....	2,132	2,379	2,047
Calves.....	967	2,641	2,407
Hogs.....	18,623	18,950	17,735
Sheep.....	5,818	7,943	6,639

MEAT SUPPLIES AT BOSTON.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending September 8, 1923, with comparisons:

	Week ending Sept. 8, 1923.	Previous week, 1922.	Cor.
Western dressed meats:			
Steers, carcasses.....	2,970	3,162	5,148
Cows, carcasses.....	676	928	1,031
Bulls, carcasses.....	29	26	77
Veal, carcasses.....	728	784	662
Lambs, carcasses.....	10,089	12,118	12,566
Mutton, carcasses.....	580	741	602
Pork, lbs.....	75,115	270,975	184,260
Local slaughters:			
Cattle.....	1,747	1,705	1,392
Calves.....	2,038	1,839	2,636
Hogs.....	14,860	14,644	10,220
Sheep.....	8,018	10,920	8,290

EXPORTS OF PROVISIONS.

Exports of provisions from the Atlantic and Gulf ports for the week ending Sept. 8, 1923, with comparisons:

	Week ended Sept. 8, 1923.	Week ended Sept. 9, 1922.	From Nov. 1, 1922, to Sept. 8, 1923.
United Kingdom.....	35	125	5,088
Continent.....	350	507	22,989
So. and Cent. Amer.....	100	490
West Indies.....	17,774
B. N. A. Colonies.....	870
Other countries.....	290
Total.....	485	632	47,363
BACON AND HAMS, LBS.			
United Kingdom.....	9,434,500	7,594,000	486,643,054
Continent.....	5,988,000	2,412,000	203,108,450
So. and Cent. Amer.....	312,700
West Indies.....	4,106,000
B. N. A. Colonies.....	62,300
Other countries.....	738,400
Total.....	18,422,500	10,006,000	694,965,904
LARD, LBS.			
United Kingdom.....	3,939,775	2,529,900	237,291,888
Continent.....	13,515,369	4,315,215	508,658,596
So. and Cent. Amer.....	2,531,673
West Indies.....	14,900	8,284,000
B. N. A. Colonies.....	61,000
Other countries.....	5,000	246,448
Total.....	17,474,144	6,845,115	757,073,586

	From Nov. 1, 1922, to Sept. 8, 1923.	From Nov. 1, 1922, to Sept. 8, 1923.	From Nov. 1, 1922, to Sept. 8, 1923.
New York.....	385	9,792,500	15,232,144
Mobile.....	19,000
New Orleans.....	100
Montreal.....	8,630,000	2,223,000
Total, week.....	485	18,422,500	17,474,144
Previous week.....	1,492	18,402,000	23,416,901
Two weeks ago.....	1,558	12,111,950	15,274,146
Same week year ago.....	632	10,006,000	6,845,115

RECAPITULATION OF THE WEEK'S EXPORTS.

	Pork, lbs.	Bacon and hams, lbs.	Lard, lbs.
From—			
New York.....	385	9,792,500	15,232,144
Mobile.....	19,000
New Orleans.....	100
Montreal.....	8,630,000	2,223,000
Total, week.....	485	18,422,500	17,474,144
Previous week.....	1,492	18,402,000	23,416,901
Two weeks ago.....	1,558	12,111,950	15,274,146
Same week year ago.....	632	10,006,000	6,845,115
Comparative summary of aggregate exports, in lbs., from Nov. 1, 1922, to Sept. 8, 1923:			
1922-1923.....	9,472,900	6,084,400	3,388,200
Bacon and hams.....	694,965,904	452,698,317	243,267,587
Lard, lbs.....	757,073,586	215,011,763	242,061,822

RECEIPTS AT CENTERS.

SATURDAY, SEPTEMBER 8, 1923.

	Cattle.	Hogs.	Sheep.
Chicago.....	1,000	3,000
Kansas City.....	600	1,500	1,000
Omaha.....	500	3,500	1,000
St. Louis.....	200	3,000	300
St. Joseph.....	400	1,500	300
Sioux City.....	1,000	3,500
St. Paul.....	2,000	500	600
Oklahoma City.....	100	1,500	400
Fort Worth.....	300	700	200
Milwaukee.....	100	100
Denver.....	200	300	1,400
Louisville.....	300	900	300
Wichita.....	500	500
Indianapolis.....	100	3,000	100
Pittsburgh.....	100	2,000	200
Cincinnati.....	300	2,000	400
Buffalo.....	100	1,500	400
Cleveland.....	600	1,500
Nashville.....	100	700
Toronto.....	100	300

MONDAY, SEPTEMBER 10, 1923.

	Cattle.	Hogs.	Sheep.
Chicago.....	27,000	40,000	26,000
Kansas City.....	40,000	14,000	12,000
Omaha.....	19,000	18,000	18,000
St. Louis.....	14,000	17,000	2,500
St. Joseph.....	5,000	3,500	3,000
Sioux City.....	9,500	4,000	500
St. Paul.....	12,500	6,500	4,000
Oklahoma City.....	1,600	1,800
Fort Worth.....	3,500	1,800
Milwaukee.....	100	300	100
Denver.....	7,300	700	8,000
Louisville.....	2,000	3,000	1,400
Wichita.....	2,500	2,000
Indianapolis.....	800	5,000	2,000
Pittsburgh.....	2,300	6,000	2,000
Cincinnati.....	4,000	4,000	800
Buffalo.....	3,000	6,000	2,500
Cleveland.....	1,200	3,500	2,000
Nashville.....	600	2,500	400
Toronto.....	4,100	1,700	1,400

TUESDAY, SEPTEMBER 11, 1923.

	Cattle.	Hogs.	Sheep.
Chicago.....	6,000	23,000	19,000
Kansas City.....	27,000	14,000	10,000
Omaha.....	11,500	11,000	28,000
St. Louis.....	7,500	2,000	6,000
St. Joseph.....	4,500	6,000	1,500
Sioux City.....	3,500	6,500	2,000
St. Paul.....	4,000	6,500	2,000
Oklahoma City.....	1,500	1,000
Fort Worth.....	2,100	2,500	500
Milwaukee.....	500	2,500	500
Denver.....	1,000	1,000	3,800
Louisville.....	200	1,400	500
Wichita.....	1,000	1,100
Indianapolis.....	1,000	10,000	600
Pittsburgh.....	100	2,000	500
Cincinnati.....	300	3,300	1,100
Buffalo.....	100	4,000	1,000
Cleveland.....	500	2,000	600
Nashville.....	100	1,300
Toronto.....	600	1,400	900

WEDNESDAY, SEPTEMBER 12, 1923.

	Cattle.	Hogs.	Sheep.
Chicago.....	11,000	28,000	27,000
Kansas City.....	11,000	12,000	12,000
Omaha.....	8,000	15,000	21,000
St. Louis.....	7,000	2,000	2,000
St. Joseph.....	4,300	10,000	2,500
Sioux City.....	1,200	6,000	500
St. Paul.....	3,500	8,000	2,000
Oklahoma City.....	1,800	2,000
Fort Worth.....	3,000	1,200	500
Milwaukee.....	400	1,300	200
Denver.....	800	400	3,000
Louisville.....	500	2,000	600
Wichita.....	1,300	1,400
Indianapolis.....	1,200	12,000	800
Pittsburgh.....	100	2,000	300
Cincinnati.....	500	4,000	2,800
Buffalo.....	200	4,000	600
Cleveland.....	300	3,000	1,000
Nashville.....	100	2,000	200

THURSDAY, SEPTEMBER 13, 1923.

	Cattle.	Hogs.	Sheep.
Chicago.....	9,000	28,000	27,000
Kansas City.....	5,000	10,000	4,000
Omaha.....	4,500	11,000	15,000
St. Louis.....	3,000	12,000	1,000
St. Joseph.....	2,500	8,000	2,000
Sioux City.....	2,500	8,000	500
St. Paul.....	4,500	5,500	2,000
Oklahoma City.....	1,300	1,800
Fort Worth.....	2,500	2,000	200
Denver.....	1,100	1,200
Indianapolis.....	1,500	10,000	600
Pittsburgh.....	100	3,000	300
Cincinnati.....	600	5,000	1,800
Buffalo.....	100	2,400	1,000

FRIDAY, SEPTEMBER 14, 1923.

	Cattle.	Hogs.	Sheep.
Chicago.....	3,000	24,000	12,000
Kansas City.....	1,500	5,000	1,000
Omaha.....	1,000	6,000	1,100
St. Louis.....	1,500	1,400	700
St. Joseph.....	500	5,500	5,500
Sioux City.....	1,200	7,000
St. Paul.....	2,000	4,200	800
Oklahoma City.....	1,000	1,500
Fort Worth.....	2,000	1,000	200
Milwaukee.....	100	400
Denver.....	200	100	80

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LIVE STOCK PURCHASING AGENTS

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)

National Stock Yards, Ill.

CATTLE: Higher price levels were established during the current week on a majority of the classes of cattle, the impelling forces consisting of broad demand and curtailed receipts. Compared with last Thursday native beef steers and light yearling steers and heifers and bologna bulls are 25c higher; western steers steady to 15c lower; beef cows and cutters 25@50c higher; canners 25@40c higher; light vealers, \$1.25@1.75 higher; stock steers steady. Tops for week were: Matured steers, \$12.50; yearlings, \$12; heifers, \$10.50; bulk of native steers cleared at \$9.50@11.25.

HOGS: Light hogs and pigs moved slightly lower here the current week, while medium weight and heavy butchers and packing sows continued upward. Declines of 5@10c on light hogs and around 25c on pigs accompanied sharply increased receipts of such kinds. Medium weight and heavy butchers are unevenly steady to 25c higher and packing sows 10@15c higher; top today was \$9.35.

SHEEP: A scarcity of good fat lambs resulted in a material price elevation the current week and a top of \$13.75 was paid today. The general market is around \$2 higher than last Thursday on good and choice grades, culls and common kinds 50c @ \$1 higher. Sheep have been extremely slow and declined 50c@ \$1. Best light ewes today \$6; heavies \$4.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Nebr., Sept. 13.

CATTLE: An uneven distribution of supplies throughout the week resulted in irregularity in the market for both killing steers and she stock. During the forepart of the period a degree of strength was noted, traceable to broad shipping and packer demand and bullish advices from outside market centers, but later weakness wiped out the early advances and carried prices to a slightly lower level than a week ago. In a general way, fed steers, yearlings and she stock are weak to 15c lower.

Top matured steers for the week reached \$12.40, with the limit on yearlings at \$12.25 and best range steers at \$8.75. Fleishy, qualified westerns have been sold up to \$9.50 and above to feeder buyers. Best dry lot heifers, in load lots, brought \$10. The general run of grass cows and heifers sold at \$3.50@6. Canners and cutters held firm; bulls are closing 25c higher, while veal calves gained 25@50c.

HOGS: Although values fluctuated sharply, current values are around steady with a week ago. Bulk of sales today was \$7.40 @8.50; top, \$8.80.

SHEEP: A strong undertone featured the market on fat lambs this week, prices advancing \$1.25@1.40 since last Thursday. Western lambs reached \$14 today and fed clipped \$12.75. Sheep are about 50c higher with best ewes here today at \$6.50.

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LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)
Chicago, Ill., Sept. 13, 1923.

CATTLE: Under the influence of reduced receipts, trade on practically all killing classes was more active than a week earlier and advances amounting in the main to around 50c erased a liberal share of the downturn suffered last week by fed beef steers, yearlings and better grades of beef heifers and grained fat cows. The scarcity of yearlings and the activity with which these were sought by practically all interests resulted in a 50 to 75c upturn in numerous spots. Better grades of yearlings are now as high as any time this season, \$12.75 having been paid today for 959-lb. averages.

The extreme top on matured steers was \$12.95 or 15c under the recent high time. Bulls, influenced by scarcity, advanced about 50c, canners and cutters 15 to 25c, and veal calves \$1.25 to \$1.75. Receipts of western grass steers was heaviest of the season. Better grades of these closed the week at 10 to 15c higher prices with lower grades barely steady. Killers paid upward to \$9.25 for best meaty Montanas, bulk of westerns cashing up to \$7 to \$8.25.

HOGS: Swine values for the current week fluctuated daily with net declines exceeding the upturns by a narrow margin which 20c will cover. Some tendency was noted for the price spread to narrow, which was largely effected by the fact that common and medium grades showed the least decline on the breaks. Supplies ran slightly larger than a week ago, which was balanced by a broader shipping demand. Extreme top for the week reached \$9.60, but the closing top rested at \$9.30 or just 5c under that of a week ago. Included in supplies has been a larger showing of spring "shoots" lacking high finish.

SHEEP: Broad eastern shipping demand, coupled with an active call for local slaughter and strength in the market for dressed products, forced fat lamb values sharply higher. Best western fat lambs topped at \$14.75, or \$1.50 higher than the same day last week. Light weight sheep prices followed in sympathy and show 25 to 50c gains. Although feeding lamb prices scored some advances, the upturn fell far short of the gains registered by fat lambs and closing sessions show feeders 75c below top killers. Peak prices reached at the close of Thursday's trade did not dampen the ardor displayed by buyers of killing stock.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)
Kansas City, Mo., Sept. 13.

CATTLE: Receipts of cattle for the week have been liberal, about the same number arriving as the week previous. Short fed and straight grass fat steers have predominated. Practically all classes of killing steers are unevenly 25@50c lower. Long fed steers have been rather scarce but have suffered the full extent of the week's decline. Best finished steers sold early in the week at \$12.50, but at the close \$12.25 was almost an outside price. Few sold above \$12.

Straight grass fat steers cleared largely from \$5@7.50. Better grades of beef cows are weak to 15c lower; in-between grades and grass heifers around 25c off with \$3.50 @5 taking the bulk. Canners and cutters little changed. Bulls in demand at 25@40c higher prices; calves around 25@50c higher, with top vealers at \$9.50.

HOGS: Although the supply of hogs for the week is somewhat smaller than last week, prices closed around 5@10c lower. The high point of the week was reached last Tuesday when selected butchers

cashed at \$9.10. Closing top was \$8.80. Shippers have been active all week and have taken a large per cent of the good to choice 150-240 lb. offerings. Stock pigs have been in good demand and prices show sharp gains over last week's close.

SHEEP: Even with local receipts for the week showing an increase of around 12,000 over the previous week, best western fat lamb prices advanced around \$1.25, other grades and natives gaining 25@75c. Sheep sold steady to 50c higher. The top of \$14 made today is the highest for this season's lamb crop. Natives formed a small portion of the run, while Texas and western feeding lambs arrived in generous numbers and sold strong to 50c higher. Best western feeders sold around \$13, bulk of Texas feeders averaging around 45 lbs., and selling at \$11@12.25.

ST. JOSEPH.

(Special Letter to The National Provisioner.)

South St. Joseph, Mo., Sept. 11.

CATTLE—Cattle receipts for two days this week totaled around 10,200, compared with 9,775 for the same days last week. Bulk of supplies were from western points and consisted of beef steers and stockers and feeders. Heavy supplies at all points caused a slow and lower tone to the trade on practically all classes. Compared with last week's close beef steers are 25@35c lower, natives showing the least decline. Quality of natives was only fair, and sales ranged mostly around \$10.00@10.75, with best at \$11.35.

There was a wide range in quality and prices on western steers. Best wintered Kansas steers sold at \$10.25, with others up to \$9.85. Straight grassers from Oklahoma and Kansas sold as low as \$5.15, with most sales from \$5.50 up. Fed yearlings were scarce with values showing little change. Yearling steers sold \$9.50@10.50 and best mixed stock sold at \$9.00.

There was only a moderate run of

butcher stock, and prices underwent no great change. Few choice cows were offered and sales above \$6.00 were scarce. Cutters sold around \$2.75@3.25, and canners mostly \$2.00@2.35, with bulk of the medium to fair grass cows \$3.50@4.50. Grass heifers ranged \$4.00@6.50, and fed lots sold up to \$9.00. Bulls are steady for the period. Calves are generally 50c@ \$1.00 higher, with tops at \$10.00.

Stockers and feeders are 15@25c lower. Feeders sold mostly \$6.50@7.50 for better grades, with commoner grades down to \$5.50. Stockers ranged largely \$5.50@6.75, with best at \$7.20. Stock cows and heifers are little changed. Cows sold \$2.75@3.50 and heifers \$4.00@5.50.

HOGS—Receipts of hogs for two days numbered around 8,800 against 6,623 first two days of last week. There was a strong tone to the trade and prices advanced 25@30c in two days. Tops sold Tuesday at \$9.10 and bulk of sales ranged \$8.75@9.10. The top Saturday was \$8.80 and bulk of sales \$8.50@8.80. Packing sows sold mostly \$7.50@7.75, with full loads up to \$8.00.

SHEEP—Sheep receipts were light for two days and the market advanced 25@30c. Western lambs sold \$12.70@13.00; natives, \$11.75@12.25; clips, \$12.00@12.25; and feeding lambs, \$12.60@13.00. Western ewes sold \$5.50@6.35, yearlings \$10.75, and breeding ewes \$7.50@9.50.

SIoux CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., September 12, 1923.

CATTLE—With receipts of 2,000 cattle here for today the half week total of 13,800 is showing a small increase over corresponding times of last week and a year ago. The number in itself has not been sufficient to have slowed down the market. But it is noted that beef cattle are not moving freely and prices are showing rather a weak turn compared with a week ago. However, the feeder grades and butcher grades of she stock are holding up full steady.

There is good, big outgoing volume to

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, September 13, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

	CHICAGO.	KANSAS CITY.	OMAHA.	E. ST. LOUIS.	ST. PAUL.
Hogs:					
TOP	\$ 9.80	\$ 8.80	\$ 8.80	\$ 9.30	\$ 8.80
BULK OF SALES	8.00@ 9.10	8.00@ 8.70	7.50@ 8.50	8.75@ 9.25	7.00@ 8.00
Hvy. wt. (200-350 lbs.), med.-ch.	8.30@ 9.10	8.05@ 8.70	7.90@ 8.50	8.40@ 9.15	7.75@ 8.50
Med. wt. (200-250 lbs.), med.-ch.	8.75@ 9.25	8.45@ 8.80	8.20@ 8.80	8.90@ 9.20	8.00@ 8.60
Lt. wt. (160-200 lbs.), com.-ch.	8.25@ 9.30	8.05@ 8.80	7.75@ 8.70	8.40@ 9.30	8.25@ 8.80
Lt. lt. (130-160 lbs.), com.-ch.	7.90@ 9.20	7.10@ 8.65	...	7.50@ 9.25	8.25@ 8.80
Pkg. hogs, smooth	7.50@ 7.60	6.80@ 7.75	7.40@ 7.65	7.40@ 7.75	7.00@ 7.50
Pkg. hogs, rough	7.00@ 7.50	6.20@ 6.80	7.25@ 7.40	7.15@ 7.40	7.00@ 7.25
Slctr. pigs (130 lbs. down), med.-ch.	6.50@ 8.25	7.50@ 8.75	7.00@ 8.50
Fdr. and stkr. pigs (70-130 lbs.), com.-ch.	...	5.65@ 7.35	5.25@ 6.50	5.50@ 7.00	6.00@ 8.50
Av. cost and wt. Wed. (pigs excluded)	8.54-256 lbs.	8.61-227 lbs.	7.96-209 lbs.	9.06-209 lbs.	...
(Soft or oily hogs and roasting pigs excluded.)					
Slaughter Cattle and Calves:					
STEERS (1,100 LBS. UP):					
Choice and prime	12.15@13.00	11.00@12.50	11.25@12.75	11.75@12.75	11.00@12.00
Good	10.35@12.15	9.50@11.00	9.40@11.25	10.50@11.75	9.25@11.00
Medium	8.25@10.35	7.85@ 9.50	7.75@ 9.40	7.85@10.50	7.00@ 9.25
Common	6.40@ 8.25	6.25@ 7.85	6.00@ 7.75	6.00@ 7.85	5.50@ 7.00
STEERS (1,100 LBS. DOWN):					
Choice and prime	12.00@12.75	10.00@12.25	11.00@12.50	11.50@12.50	11.00@12.00
Good	10.10@12.00	9.25@10.60	9.00@11.00	10.25@11.50	9.25@11.00
Medium	8.10@10.10	7.65@ 9.25	7.50@ 9.00	7.65@10.25	6.50@ 9.25
Common	5.90@ 8.10	5.25@ 7.65	5.00@ 7.50	5.00@ 7.65	4.50@ 6.50
Canner and cutter	3.25@ 5.75	3.00@ 5.25	3.00@ 5.00	2.75@ 4.75	2.50@ 4.50
LT. YBLG. STEERS AND HEIFERS:					
Good to prime (800 lbs. down)	9.25@12.00	8.75@11.00	8.50@11.00	10.00@11.50	8.00@11.00
HEIFERS:					
Good-ch. (850 lbs. up)	8.25@11.25	6.75@ 8.75	6.75@ 9.75	8.00@ 9.50	6.50@10.00
Com-med. (all weights)	4.50@ 8.25	4.00@ 6.75	4.25@ 8.75	3.75@ 7.75	4.00@ 6.50
COWS:					
Good and choice	5.50@ 9.00	5.25@ 9.50	5.00@ 8.25	5.50@ 7.75	4.50@ 7.50
Medium and medium	3.40@ 5.50	3.25@ 5.25	3.50@ 5.00	4.00@ 5.25	3.00@ 4.50
Canner and cutter	2.60@ 3.40	2.00@ 3.25	2.00@ 3.50	2.25@ 3.75	2.00@ 3.00
BULLS:					
Good-ch. (beef yrlds. excluded)	5.25@ 7.50	4.25@ 6.25	4.50@ 7.50	5.00@ 6.75	4.50@ 6.00
Can-med. (canner and bologna)	3.65@ 5.25	2.75@ 4.25	3.25@ 4.50	2.50@ 5.00	2.25@ 4.50
CALVES:					
Med.-ch. (190 lbs. down)	9.00@13.25	6.25@ 9.50	7.00@10.00	7.50@12.50	6.50@10.00
Cull-com. (190 lbs. down)	6.25@ 8.75	3.00@ 6.25	3.50@ 7.00	3.00@ 6.00	4.00@ 6.00
Med.-ch. (190-200 lbs.)	9.00@12.00	5.50@ 9.25	6.00@ 8.50	5.50@ 9.00	5.00@ 9.00
Med.-ch. (200 lbs. up)	5.00@ 8.75	5.50@ 7.25	4.50@ 8.00	5.50@ 8.50	4.00@ 6.50
Com-med. (180 lbs. up)	3.00@ 8.50	3.00@ 4.25	3.25@ 6.00	2.50@ 4.75	2.00@ 5.00
Slaughter Sheep and Lambs:					
Lambs, med.-pr. (84 lbs. down)	12.50@14.75	11.50@14.00	11.75@14.00	11.75@14.25	11.50@13.50
Yearling wethers, med.-prime	9.00@12.50	7.75@11.50	8.25@11.00	8.00@11.75	8.00@11.50
Wethers, med.-pr. (2 yrs. old and over)	9.00@12.00	7.75@11.00	8.25@11.00	8.00@11.75	7.50@11.00
Ewes, common to choice	5.25@ 9.75	5.25@ 8.25	6.00@ 8.25	4.50@ 8.00	4.50@ 8.75
Ewes, canner and cull	3.75@ 7.50	3.50@ 6.50	3.25@ 6.25	3.50@ 6.50	3.00@ 6.25
Lambs, cull-com. (all weights)	1.00@ 3.75	1.00@ 3.50	1.00@ 3.25	1.00@ 3.50	1.50@ 3.00

the feeder trade and the lull in demand for fat beef cattle is perhaps of temporary duration. Nothing was here as good as the prime heavy beefs at \$12.65 on Tuesday; a good kind of 1,020-pound steers was the best here, and they sold at \$11.50. Bulk of corn-fed steers of good quality, \$11.00@11.75; medium grades, \$9.75@10.75; common, \$9.50 down. Best feeders, \$8.00@8.75; bulk, \$6.50@7.50; light stockers, \$5.00@6.00. Butcher cows and heifers, \$4.00@5.50; a few up to \$6.00.

HOGS—The week is bringing a see-saw market for hogs. With 10,000 here today and 21,000 for the half week, the market on date of this writing declined 25 cents with the best light butchers selling at \$8.90; bulk of butchers and shippers, \$8.25@8.75; heavy and heavy mixed, \$8.00@8.25; regulation packer grades, 75c@75c. Quality of hogs now shows a wide range and this will perhaps continue into the early months of winter.

SHEEP—Not many sheep coming to this market. Prices are showing some advance. There is a good demand for feeding lambs at this time.

ST. PAUL.

(Reported by the U. S. Bureau of Agricultural Economics and Minn. Dept. of Agriculture.)

South St. Paul, Minn., Sept. 12.

CATTLE—Cattle receipts of about 18,000 for the first three days of the week were again liberal but about the same as the corresponding days of last week. The celebration of several Jewish holidays this week restricted demand for killing classes somewhat and although trade carried a weak undertone no material price changes have taken place.

Not enough grain-fed cattle are being included in current marketings to establish a market or quotations but in line with advices from Chicago such kinds are saleable locally from \$8.00 to around \$12.00. Grass-fat beefs are selling from \$5.00@7.50 for the most part with load lots of Dakotas and Montanas to killers at \$7.75@8.50, topping the week's sales. Best range cows and heifers are selling at \$5.50@6.50 with grass-fat she-stock of native origin largely \$3.00@5.00.

HOGS—Net declines of 10c to 25c have been registered in the hog market the past week, bringing bulk of the 150 to 300-lb. butcher and bacon hogs on an \$8.50@8.75 basis, a few loads of choice lightweights cashing for eastern shipment at \$8.85@8.90. Three loads of butchers weighing from 350 to 375 lbs. sold today at \$8.00. Packing sows are still coming in fairly liberal numbers, bulk of these selling today at \$7.00@7.25. New crop hogs are beginning to show up freely and are coming in fairly good condition.

SHEEP—Bulk of the receipts in the sheep division continue to come from native sections, most of the fat native lambs selling today at \$12.00@12.25, culs or seconds \$8.00, or 50@75c higher than a week ago. Packer trade in fat ewes is dull at prices ranging from \$4.00@6.00. Considerable numbers of fleshy ewes are going for breeding purposes at \$6.25@7.50.

BUFFALO AUGUST LIVESTOCK.

Receipts and disposition of livestock at Buffalo, N. Y., for the month of August, 1923, are reported by the U. S. Bureau of Agricultural Economics as follows:

	Cattle.	Calves.	Hogs.	Sheep.	Horses.
Holdovers from last month.....	550	2,400
Repts. (include "drive-ins") ..	24,570	20,009	116,293	61,986	642
Feeder shipm'ts (include "drive-outs") ..	271	507
Total shipments (include "drive-outs") ..	15,167	13,886	63,842	48,250	642
Local slaughter (include "drive-outs") ..	9,678	6,123	52,611	13,736
Holdovers at end of month.....	275	2,240

*Include goats. *Include mules.

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, Sept. 8, 1923, are reported to The National Provisioner as follows:

CHICAGO.				
	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.....	5,919	12,000	10,764
Swift & Co.....	6,748	16,000	16,934
Morris & Co.....	6,087	11,500	8,770
Wilson & Co.....	5,572	9,800	6,875
Anglo-Amer. Prov. Co.	938	7,600
G. H. Hammond Co.....	3,312	8,900
Brennan Packing Co., 5,600 hogs; Miller & Hart, 3,900 hogs; Independent Packing Co., 3,100 hogs; Boyd, Lunham & Co., 7,000 hogs; Western Packing & Provision Co., 8,400 hogs; Roberts & Oake, 3,900 hogs; others, 15,000 hogs.
Total	28,451	9,594	42,515	15,881

KANSAS CITY.				
	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.....	5,226	1,711	11,165	4,321
Cudahy Pkg. Co.....	5,240	2,354	6,566	2,504
Dold Pkg. Co.....	835	203
Morris & Co.....	5,005	2,096	6,173	1,278
Swift & Co.....	6,723	2,410	9,006	4,980
Wilson & Co.....	4,635	723	8,267	2,635
Local butchers.....	787	97	1,338	143
Total	28,451	9,594	42,515	15,881

ST. LOUIS.				
	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.....	4,343	9,922	6,729
Cudahy Pkg. Co.....	5,200	10,815	7,439
Dold Pkg. Co.....	1,065	6,511
Morris & Co.....	3,455	5,676	4,488
Swift & Co.....	5,001	8,117	11,024
Glassberg, M.....	5
Hoffman Bros.....	152
Mayerowich & Vail.....	70
Mid-West Pkg. Co.....	72
Omaha Pkg. Co.....	72
John Roth & Sons.....	75
So. Omaha Pkg. Co.....	64
Lincoln Pkg. Co.....	398
Nagle Pkg. Co.....	49
Sinclair Pkg. Co.....	205
Wilson Pkg. Co.....	68
J. W. Murphy.....	8,874
Swartz & Co.....	2,160
Others.....	4,268
Total	20,334	56,343	33,275

ST. JOSEPH.				
	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.....	4,854	5,396	2,624
Swift & Co.....	1,369	8,622	3,129
Morris & Co.....	2,071	4,980	1,925
St. Louis Dressed Beef Co.....	1,501
Independent Pkg. Co.....	1,592	1,529
East Side Pkg. Co.....	962	950	114
American Pkg. Co.....	135	1,227	68
Hell Pkg. Co.....	20	1,947
Krey Pkg. Co.....	126	1,973
Sieloff Pkg. Co.....	141	610
Sartorius Prov. Co.....	11	455
Butchers.....	21,843	43,876	8,407
Total	37,445	71,565	16,567

SIoux CITY.				
	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.....	2,888	163	11,935	870
Armour & Co.....	2,010	61	11,546	375
Swift & Co.....	802	30	683
Sacks Bros. Pkg. Co.....	50	40
Smith Bros. Pkg. Co.....	57	17
Local butchers.....	105	53
Eastern packers.....	324	16,430
Total	6,126	364	40,594	1,445

OKLAHOMA CITY.				
	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.....	2,531	1,089	4,811	26
Wilson & Co.....	2,754	1,302	4,499	12
Others.....	88	4	453
Total	5,363	2,395	9,763	38

INDIANAPOLIS.				
	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers.....	3,414	2,581	17,928	2,041
Kingman & Co.....	1,477	308	15,494	937
Moore & Co.....	3,925
Ind. Abat. Co.....	755	64	986	527
Armour & Co.....	98	30	3,716	25
Hilgemeier & Bro.....	174	29	620	15
Brown Bros.....	56	329
Schussler Pkg. Co.....	1	23	328
Ind. Pkg. Co.....	267
Meier Pkg. Co.....	28	7	189
Riversview Pkg. Co.....	27	75	41
Wabritz.....	40	285
Bell Pkg. Co.....	698	181	144	307
Miscellaneous.....
Total	6,748	1,298	44,221	3,893

CINCINNATI.				
	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn's Sons Co.....	542	129	2,190	133
Kroger Groc. & Bak. Co.	354	92	752
C. A. Freund.....	100	68	247
Gus Juengling.....	127	125	58
Schroth Pkg. Co.....	28	2,157
H. H. Meyer Pkg. Co.....	40	2,430
J. Hilberg & Son.....	148	0	88
W. G. Rehn & Son.....	157	82
Peoples Pkg. Co.....	92	159
J. Barst & Son.....	65	4
A. Sander Pkg. Co.....	1,864
J. Vogel & Son.....	768
J. Hoffman's Sons Co.....	488
Lohrey Pkg. Co.....	156
Ideal Pkg. Co.....	742
Sam Gall.....	58
J. Schlacter.....	149
Erhardt & Son.....	25
P. Blackburn.....	32
J. Stegner.....	80
Total	1,653	609	12,955	1,147

ST. PAUL.				
	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.....	2,848	2,529	9,905	3,594
Hertz & Rifkin.....	184	100
Katz & Horne Pkg. Co.	355	39
Swift & Co.....	4,081	4,152	14,820	5,243
Others.....	831	189	3,139
Total	8,399	6,909	27,864	8,637

WICHITA.				
	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.....	164	854	5,707	321
Dold Pkg. Co.....	347	38	5,653	54
Local butchers.....	302
Total	1,513	892	11,360	375

MILWAUKEE.				
	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.....	951	2,095	6,254	837
Swift & Co., Chicago.....	243
U. D. B. Co.....	53
R. Gums & Co.....	69	44	55	34
F. C. Gross.....	40	5
Butchers.....	246	598	87	192
Traders.....	543	74	20	19
Total	1,902	2,756	6,416	1,296

Recapitulation of packers' purchases by markets for the week ending Sept. 8, 1923, with comparisons:

CATTLE.				
	Week ending Sept. 8.	Prev. week.	Cor. week.	1922.
Chicago.....	29,852	31,958	28,236	28,236
Kansas City.....	28,451	31,959	23,536	23,536
Omaha.....	20,334	18,783	18,991	18,991
St. Louis.....	37,445	28,777
St. Joseph.....	14,605	13,893
Sioux City.....	6,126	6,321	3,670	3,670
Oklahoma City.....	5,363	5,624	3,890	3,890
Indianapolis.....	6,748	7,089	5,518	5,518
Cincinnati.....	1,653	1,524
St. Paul.....	8,399	9,740
Wichita.....	1,513	1,638	1,282	1,282
Milwaukee.....	1,902	2,531
HOGS.				
Chicago.....	113,700	122,300	82,700	82,700
Kansas City.....	42,515	23,676	28,281	28,281
Omaha.....	56,343	70,179	42,937	42,937
St. Louis.....	71,565	39,616
St. Joseph.....	28,959	30,015	20,200	20,200
Sioux City.....	40,594	29,461	25,278	25,278
Oklahoma City.....	9,763	10,283	7,579	7,579
Indianapolis.....	44,221	45,950	38,556	38,556
Cincinnati.....	12,955	11,924
St. Paul.....	27,864	27,118
Wichita.....	11,360	10,552	5,697	5,697
Milwaukee.....	6,416	5,944
SHEEP.				
Chicago.....	43,343	57,321	43,075	43,075
Kansas City.....	15,881	21,846	14,501	14,501
Omaha.....	38,275	27,276	25,381	25,381
St. Louis.....	16,567	14,470
St. Joseph.....	13,491	10,677	8,784	8,784
Sioux City.....	1,445	1,782	2,464	2,464
Oklahoma City.....	38	103	679	679
Indianapolis.....	3,893	4,409	4,086	4,086
Cincinnati.....	1,147	1,323
St. Paul.....	8,337	7,962
Wichita.....	375	436	242	242
Milwaukee.....	1,295	1,582

*Report missing.

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Saturday, Sept. 8, 1923:

CATTLE.				
	Week ending Sept. 8.	Prev. week.	Cor. week.	1922.
Chicago.....	42,325	42,664	28,236	28,236
Kansas City.....	38,045	44,039	31,173	31,173
Omaha.....	22,611	16,238	15,538	15,538
East St. Louis.....	14,780	14,470
St. Joseph.....	9,721	9,835	9,089	9,089
Sioux City.....	5,725	6,704	3,013	3,013
Cudahy.....	910	1,040
Fort Worth.....	9,170	11,061
Philadelphia.....	2,132	2,379	2,047	2,047
Cincinnati.....	1,080	1,125	1,925	1,925
Boston.....	1,747	1,705	1,392	1,392
New York and New Jersey	9,018	9,011	10,040	10,040
Oklahoma City.....	7,758	7,930	5,056	5,056
Milwaukee.....	1,295	1,873	1,053	1,053

Hogs.			
Chicago	115,445	116,512	82,700
Kansas City	42,515	25,419	28,367
Omaha	38,222	47,825	33,723
East St. Louis	38,798	34,961	(*)
St. Joseph	19,491	20,599	25,256
Sioux City	23,684	23,941	16,482
Cudahy	11,895	11,819	
Cedar Rapids	6,100	7,600	(*)
Ottumwa	7,079	12,812	8,026
South St. Paul	25,100	22,300	
Worcester	23,776	23,941	
Philadelphia	18,623	18,950	17,376
Indianapolis	14,960	16,488	17,022
Boston	14,890	14,644	10,222
New York and Jersey City	39,824	40,923	33,885
Oklahoma City	9,763	10,283	7,578
Minneapolis	6,337	6,337	5,484
Cincinnati	13,990	14,600	

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES.—One lot of 3,000 September light native cows sold at the advanced price of 12½¢, being ¼¢ up. Two cars of September spready steers made 17½¢. A good inquiry is noted for hides but at no higher rates. Tanners seem ready to trade, but killers want more money. Native steers, 14½¢ paid and bid, 14½¢ asked; Texas, 12½¢; butts, 12½¢; Colorados, 11½¢; branded cows, 9½¢ bid; heavy cows, 14¢; lights, 12½¢; extreme natives, 12½¢ bid, 12½¢ asked; bulls, 9@11¢; 4,000 outside small packers sold June, 11¢; July, 12¢. Fully 12,000 local stock sold previously, but not reported; 10¢ spring, 12¢ July-August.

COUNTRY HIDES.—Several cars of seasonable buff weights were sold at 9¢ locally and in the surrounding territory. Fully half dozen cars were involved, it is said. These purchases stipulated 10 per cent grubby hides as maximum. A couple of cars of similar quality extremes sold at 10½¢. Some strictly summer haired grub free extremes made 11¢. There is a better inquiry around for country hides, but usually at no increased prices. Offerings are of moderate size with outside sellers seeking business. Offerings are noted in buff weights at 8½@9¢ in the outside markets and bids of 8@8½¢ are returned on them. Offerings of extremes, mixed haired and containing a good percentage of grubs, are noted at 9½@10½¢, with buyers talking 9@9½¢ nominally as their views. Local sellers are talking 9½¢ for mixed quality buffs and 11¢ for mixed quality extremes. They are selling little stuff, however. Outside sellers are divided in their views as to selling and holding. Stocks in collectors hands are moderately ample as a rule and usually of back dating. They are making few efforts to secure further parcels because of the low prices not permitting much latitude in such operations. All weight hides in the originating sections are quoted at 8@8½¢ for business delivered basis and 9@9½¢ usually talked. Heavy hides in the originating sections sold at 8@8½¢ for mixed quality. Local heavy hides are valued at 10@11¢ for descriptions; outside for top quality; buffs quoted 8½@9½¢ nominal, with sales at 9¢ noted above; extremes 9½@11¢ paid for descriptions; branded country hides, 7½@8¢ flat; country packers, 9@9½¢ nominal; bulls, 8¢ and country packers, 10¢; glue hides, 6½@7¢.

CALFSKINS.—Quietness rules the market this week. Collectors of city skins talk 17¢ as a basis for next operation and tanners contend the last sales level of 16½¢ is sufficiently high. The advanced price of 18¢ for packer slaughter, however, induces collectors to hold firm. Only one lot of packers moved at 18¢ and further offerings at that figure have not been absorbed. Outside city calfskins sold at 15½@16¢ from first salt this week and prices up to 16½¢ asked. Resalted, mixed descriptions, quoted 13@14¢ paid and nominal. Deacons are not in very good request and quoted \$1.00@1.10 for mixed varieties. Kipskins are held at 15½¢ for cities with tanners talking 14½¢; packers lately sold at 15½¢, but no further offerings are available under 16½¢. Outside skins, 11@13¢ nominal.

MISCELLANEOUS MARKETS. — Dry hides are still quiet and held at 17@18¢ for mixed quality, all weights. Horse hides are slow at \$3.75@4.00 for average descriptions and best lots \$4.25@4.50. Packer pelts quoted \$1.15 last paid for shearlings and \$1.17@1.20 asked. Lambs sold down to \$1.15 for good outside lots; local sales, \$1.25@1.45 and up to \$1.55 asked; pullers drawing away from the market. Dry pelts are dull and nominal at 25@27½¢; pickled skins are consid-

ered top at \$6.25@7.75 for descriptions; hogskins are quoted 15@30¢ nominal and strips, 5¢ paid and 5½@5¾¢ now asked. New York.

PACKER HIDES—About four cars of August-September spready native steers have sold at 17¢. In addition 5,000 July-August regular native steers sold at 13½¢, a steady level. Nothing new transpired in brands or cows. Butts were held for 12¢ and Colorados 11¢; cows were wanted at 10½¢ and held for 11¢. Bulls were quiet at 10½¢ asked.

SMALL PACKER HIDES—About 2,500 Canadian May light native cow weights sold at 10¢ and negotiations for subsequent slaughter were halted because of 11¢ asked for June and 12¢ for July-August kill. Traders expected business at compromise levels. A recent trade involved about three cars of Philadelphia native steers at 13½¢, full packer basis. Eastern small packer all weight hides are in moderate request, with buyers still endeavoring to purchase at 10½@11¢ and sellers asking 11½@12¢. Steers quoted 12@13¢.

COUNTRY HIDES—Eastern tanners are taking on moderate lines of material, but are picking and choosing lots and seeking mainly the bargain levels. Patent leather tanners are looking for suitable extremes and for such as answer their purpose 10½@11¢ would be paid. Mixed quality stock as to sections ranged from 8½@10¢ for southern, westerns and Canadians. Buff weights have slackened in the call from the east, but it is reported some interest is developing further west. Eastern all-weight hides are being picked up at 7@8¢ flat basis as to qualities and size of the lots.

CALFSKINS—A better undertone is reported in New York City skins. Recent business was reported in lights alone at \$1.50, mediums alone at \$2.70 and heavies alone at \$2.75. There was also a report that a small lot of heavy skins made \$2.80. Three weights were lately sold at \$1.45, \$1.80 and \$2.70. Outside skins quoted \$1.20@1.35 range on lights with business reported in this range. Untrimmed descriptions of stock sold as low as 14½¢ for first salted city descriptions and other business was effected up to 16½¢ from better points. Foreign skins continue to manifest strength, being held above a domestic parity, it is said. Kipskins are

quoted unchanged at \$3.20@4.25 last paid and nominal.

CHICAGO HIDE QUOTATIONS.

(Special Report to The National Provisioner from J. F. Nicolas.)

Chicago, Sept. 15, 1923.—Quotations on hides at Chicago for the week ending Sept. 15, 1923, with comparisons, are as follows:

PACKER HIDES.			
	Week ending Sept. 15, '23.	Week ending Sept. 8, '23.	Corresponding week, 1922.
Spready native steers.....	17	@17½¢	@17¢ @25¢
Heavy native steers.....	14	@14½¢	@14¢ 21 @21½¢
Heavy Texas steers.....		@12½¢	@12½¢ 18½ @19¢
Heavy butt branded steers.....		@12½¢	@12½¢ 19 @19½¢
Heavy Colorado steers.....		@11½¢	@11½¢ 18 @18½¢
Ex-Light Texas steers.....	9½	@10¢	9½ @10¢ 16 @16½¢
Branded cows.....		@9½¢	9½ @10¢ @16¢
Heavy native cows.....		@14¢	@14¢ @19½¢
Light native cows.....	12	@12½¢	@11½¢ @19¢
Native bulls.....		@11¢	@11¢ 15½ @16¢
Branded bulls.....		@9½¢	@9¢ 14 @14½¢
Calfskins.....	17½	@18¢	16½ @17¢ 21 @22¢
Kip.....	15	@15½¢	16 @16½¢ 20 @21¢
Slunks, regular.....		@1.40	@1.40 \$1.00 @1.10
Slunks, hairless.....	35	@75¢	35 @75¢ 45 @90¢
Light, Native, Butts, Colorado and Texas steers 1¢ per lb. less than heavies.			

CITY AND SMALL PACKERS.

	Week ending Sept. 15, '23.	Week ending Sept. 8, '23.	Corresponding week, 1922.
Natives, all weights.....	11½	@12¢	@11½¢ 18 @18½¢
Bulls, native.....	10	@10½¢	@10½¢ @14¢
Branded hides.....		@9¢	9 @9½¢ @15¢
Calfskins.....		@16½¢	@16¢ 20 @21¢
Kip.....	15	@15½¢	15 @15½¢ 19 @20¢
Light calf.....	\$1.25	@1.35	\$1.25 @1.35 \$1.15 @1.25
Slunks, regular.....	\$1.15	@1.25	\$1.15 @1.25 \$0.90 @1.00
Slunks, hairless.....	30	@60¢	35 @70¢ 40 @80¢

COUNTRY HIDES.

	Week ending Sept. 15, '23.	Week ending Sept. 8, '23.	Corresponding week, 1922.
Heavy steers.....	10	@10½¢	@10½¢ @14¢
Heavy cows.....		@9¢	8½ @9¢ @13½¢
Butts.....		@8½¢	8½ @9¢ @13½¢
Extremes.....		@10½¢	@10½¢ @15¢
Bulls.....	8	@8½¢	7½ @8¢ @11¢
Branded.....		@7½¢	7½ @8¢ 11 @12¢
Calfskins.....	13	@14¢	13 @14¢ 17 @18¢
Kip.....	12	@13¢	12 @13¢ 16 @17¢
Light calf.....	\$1.20	@1.25	\$1.20 @1.25 \$1.10 @1.15
Deacons.....	\$1.00	@1.10	\$1.00 @1.10 \$0.90 @1.00
Slunks, regular.....	\$0.75	@1.00	60 @75¢ 50 @60¢
Slunks, hairless.....	25	@30¢	25 @30¢ 25 @30¢
Horsehides.....	\$3.00	@4.00	\$3.00 @4.00 \$4.50 @5.00
Hogskins.....	20	@25¢	20 @25¢ 15 @20¢

SHEEPSKINS.

	Week ending Sept. 15, '23.	Week ending Sept. 8, '23.	Corresponding week, 1922.
Large packers—Wool pelts out of season.			
Small packers—Wool pelts out of season.			
Packers' shear.			
Flags.....	\$1.10	@1.15	\$1.10 @1.15 \$0.80 @0.95
Packers' spring lambs.....	\$1.30	@1.50	\$1.30 @1.50 \$1.70 @1.80
Country pelts.....	\$1.50	@1.75	\$1.50 @1.75 \$1.25 @1.75
Dry pelts.....	25	@27¢	27 @28¢ 25 @27¢

Stocks and Distribution of Hides and Skins

Stocks of hides and skins for the month of July, based on reports received from 4,751 manufacturers and dealers, are reported by the U. S. Department of Commerce in the following table.

The total number of cattle hides held in stock on July 31, 1923, by packers and butchers, tanners, dealers, and importers (or in transit to them) amounted to 5,931,288, as compared with 6,086,120 on June 30, 1923, and with 5,366,414 on July 31, 1922. The stocks of calf and kip skins amounted to 4,260,403 on July 31, 1923, as compared with 4,360,239 on June 30, 1923, and 4,541,776 on July 31 of last year. Goat and kid skins numbered 11,571,842 on July 31, 1923; 10,186,623 on June 30, 1923; and 9,067,516 on July 31, 1922. The stocks of sheep and lamb skins on July 31, 1923, amounted to 9,573,489; on June 30, 1923, to 9,915,680, and on July 31 of last year, to 10,004,733.

COMPARATIVE SUMMARY—STOCKS OF PRINCIPAL KINDS OF RAW HIDES AND SKINS.

Kind.	Stocks on hand and in transit—		Stocks disposed of during July 1923.
	July, 1923.	July, 1922.	
Cattle—Total, hides.....	5,931,288	6,086,120	5,366,414
Domestic, packer, hides.....	2,968,131	3,012,839	2,779,388
Domestic, other than packer, hides.....	1,298,399	1,376,122	1,627,494
Foreign (not including foreign-tanned), hides.....	1,664,758	1,697,159	1,959,532
Buffalo, hides.....	144,819	179,831	146,544
Cattle and kip, foreign-tanned, hides and skins.....	62,990	72,475	52,063
Calf and kip, skins.....	4,260,403	4,360,239	4,541,776
Horse, Colt, Ass. and Mule:			
Hides, hides.....	105,006	127,676	136,537
Fronts, whole fronts.....	153,545	138,526	71,973
Butts, whole butts.....	374,011	448,118	288,154
Shanks, shanks.....	68,422	91,914	36,078
Goat and kid, skins.....	11,571,842	10,186,623	9,067,516
Cabretta, skins.....	1,092,626	1,128,280	876,883
Sheep and lamb, skins.....	9,573,489	9,915,680	10,004,733
Skivers and fleshers, pieces.....	1,638,026	1,607,003	1,907,003
Kangaroo and wallaby, skins.....	406,917	455,742	245,358
Deer and elk, skins.....	288,934	326,879	208,712
Pig and hog, skins.....	53,648	54,882	111,238
Pig and hog strips, pounds.....	490,805	603,908	361,375

*Corresponding figures (revised) for June are: 2,680,616.

ICE AND REFRIGERATION

ICE NOTES.

The Central Texas Ice & Light Co. plant, Marlin, Tex., has been sold.

The National Ice Co., Newman, Cal., has begun operations in the last few weeks.

The Harlingen Ice Co. plant, Harlingen, Tex., has been sold to the Valley Electric & Ice Co.

The Baltimore Cold Storage Co., 17 Pratt street, Baltimore, Md., has increased its capital by \$50,000.

The Union Ice Co., Los Angeles, Cal., has bought the plant of the Santa Paula Ice & Cold Storage Co., Santa Paula, Cal.

The Western Vacuum Ice Co., San Francisco, Cal., has been organized and will

begin construction on its plant in a few weeks.

The Navarro Ice Co., Corsicana, Tex., has been incorporated with a capital of \$40,000 by G. E. Wells, W. W. Rogers and others.

The Diamond Ice & Storage Co., Fort Worth, Tex., has been organized by P. O. Templeton, W. P. Gilbert, E. F. Strube and J. N. Tholl.

The Cutler Ice Co., Binghamton, N. Y., is going to erect a new plant in the near future. The officers are: President, Irving H. Thomas, and vice-president, C. A. Bowen.

The Serv-Ice Co., Louisville, Ky., has been incorporated with a capital of \$75,000

with the following officers: President, E. M. Frank; secretary, Frank Hornung, and treasurer, W. J. Schwaninger.

The St. Bernard Growers' Ice Manufacturing Co., St. Bernard, La., has been organized with Leon A. Meraux as president; Joseph Humphrey, vice-president, and Ben Meyer as secretary and treasurer.

VESTEY MEAT INTERESTS.

(Continued from page 21.)

Its packing plant (frigorifico) has a capacity of 500 beef cattle per day.

The Brazilian Meat Co., Ltd., was incorporated in Brazil in 1917 by Mr. T. Ellis, acting in behalf of Vestey Brothers. They have a plant at Mendez on the Central Railway of Brazil, about 50 miles from Rio de Janeiro. It is a packing plant of the most modern type and has a capacity of about 700 head of beef cattle a day.

Big Figure in U. S. Trade.

Tupman Thurlow & Co., New York and Chicago, is the New York representative of Vestey Brothers, Ltd., and is said either to be owned by or very closely affiliated with them. The writer has not had an opportunity to investigate the company's ramifications in the American meat business.

Biggest Meat Wholesalers.

W. Weddel & Co., Ltd., is one of the prominent colonial and foreign meat merchandising companies. It was originally established in 1888, and in 1911 was incorporated. Subsequently, by far the larger part of its stock was acquired by the Western United Investment Co., Ltd., the holding company for the Vestey interests. Its offices are at 17 St. Helens Place, London.

The company not only has a number of branches in Smithfield Market, but also has locations in Tooley street and Victoria dock, London, two branches in Liverpool, and one in Glasgow. Its outside

Cold Storage Insulation

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SPECIFY BOWER BRAND ANHYDROUS AMMONIA which may be obtained from the following:

Atlanta—M. & M. Warehouse Co.
Baltimore—Wernig Moving, Hauling & Storage Co., Frank R. Small, 619 Equitable Bldg.
Boston—G. W. Goerner, 46 Central St.
Buffalo—Central Supply Co.; Keystone Warehouse Co.
Cleveland—Curtis Bros. Transfer Co.
Detroit—Brennan Truck Co.
El Paso—R. E. Huthstetter, 615 Mills Bldg.
Jacksonville—Service Warehouse Co.

Los Angeles—Mailliard & Schmiedell.
Mexico, D. F.—F. Besaury, Jr., 7 a de Collina 225 B.
New York—Roessler & Hasslacher Chemical Co., 709 6th Ave.
Newark—American Oil & Supply Co.
New Orleans—O. E. Lewis & Co., Inc., 633 Camp St.
Norfolk—Southgate Forwarding & Storage Co.
Pittsburgh—Pennsylvania Transfer Co.; Pennsylvania Brewers Supply Co., 158 10th St.

Philadelphia—Henry Bower Chemical Mfg. Co.
Richmond—Bowman Transfer & Storage Co.
Rochester—Rochester Warehouse & Distributing Co., 1 Mt. Hope St.
Savannah—Savannah Brokerage Co.
San Francisco—Mailliard & Schmiedell.
Seattle—Mailliard & Schmiedell.
Tampa—Charles Hovey, Room 315, Citizens Bank Bldg.
Toledo—Moreton Truck Co.; G. H. Weddle & Co., 1933 Canton St.
Washington—Littlefield, Alvord & Co.

agencies are located at Melbourne, Brisbane and Sydney, Australia, and at Christchurch, New Zealand.

Vestey Interests in New Zealand.

In passing it should be stated that Vestey Brothers have other plants and interests in New Zealand, including those acquired through the purchase of W. & R. Fletcher Co., Ltd., the Westfield Freezing Co., Ltd., and the Whangery Freezing Co., Ltd.

Whangery Freezing Co. are importers of frozen, chilled and tinned meats, and also of butter, cheese, grain, wool, tallow, hides, skins, etc., from all the British colonials and South America.

W. Weddell & Co. has published annually for 35 years "The Review of the Frozen Meat Trade," affording the most comprehensive information in concise form available anywhere regarding the British meat trade.

The Anglo-South American Meat Co., Ltd., is owned outright by Vestey Brothers, Ltd., and is one of the ten most important Argentine companies. The writer was not able to secure its plant capacity, but in the wartime pool allowing percentages to the South American packers this plant had about 4 per cent allotted to it out of a possible hundred, including the four large American companies, the Argentine companies, and the British companies.

Some further information concerning these companies will be given later in this report.

Vestey's Chinese Interests.

The extent and detailed characteristics of the Chinese operations of the Vestey companies were not determined. However, it is understood that the greater part of it relates to butter, eggs, and similar produce, together with a small amount of Chinese lard and bacon.

How British Meat Trade is Handled.

In all consideration of the meat trade of the United Kingdom it is important to remember that fresh meats, whether beef, mutton, veal, or pork, are handled through a different type of retail and wholesale enterprise, generally speaking, than are bacon, hams, lard, fat meats, and other provisions. London is the headquarters for the former, and Liverpool for the latter.

Not one fresh meat shop in a hundred handles provisions.

Division of So. American Export Business.

The most important packing companies in Argentina and Uruguay—hence in South America—of which there are ten, are shown in the following list, together with the percentage of export business in chilled and frozen meats done by each of them in 1917.

In this connection it should be remembered that most of the South American plants were working far below capacity in

that year. For instance, in Brazil, where the same situation prevailed as in the Argentine, possibly somewhat accentuated, the plant of the Brazilian Meat Co. at Mendez, with a capacity of 700 head per day, was killing only about 250 to 300.

	Per cent
Compania Swift de La Plata, S. A.	15.2
Frigorifico Montevideo (Swift)	13.1
Frigorifico Armour de La Plata, S. A.	12.5
Sociedad Anonima La Blanca (Armour and Morris)	11.4
Frigorifico Wilson de la Argentina, S. A.	5.2
Las Palmas Produce Co., Ltd.	24.7
Smithfield & Argentine Meat Co., Ltd.	5.4
Compania Sansinena de Carnes Congeladas	4.1
Frigorifico Uruguay	4.5
Angelo-So. American Meat Co., Ltd.	3.9
	100.0

Two other South American companies, the extent of whose business is not known to the writer are Compania Frigorifica Argentina de Tierra del Fuego, and Sociedad Cooperativa Frigorifica de Puerto Deseado, Ltd.

There are changes from time to time in percentage relations, necessarily, as the business of one company thrives and that of another falls. It is understood that during the past year the various Vestey com-

panies have greatly increased their business. It is also reported that Swift & Company has sold one of its plants to Liebig's Meat Extract, Ltd. The particular plant sold was the Paraguayan Cold Storage & Meat Packing Company.

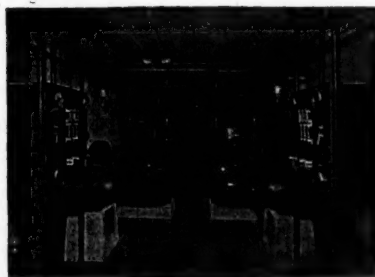
Division of Output by Nationalities.

In 1919, according to the report to Parliament of the interdepartmental committee on meat supply of the British Board of Trade, the output of the packing plants on both the Argentine and Uruguayan sides of the Rio de la Plata was divided as follows, according to nationality:

Original British companies	18.5%
Vestey and Las Palmas	16.1%
Argentine company (Sansinena) ...	8.2%
American companies	57.2%
	100.0%

The percentage division by companies previously given was obtained from the recent report of the Ministerio de Agricultura de la Nacion entitled "Comercio de Carnes."

In the division of nationalities the American companies included are, in order of importance: Swift & Company, Armour & Company, Morris & Company, and Wilson & Company. Their several shares in the 57.2 per cent are supposed to be approximately as follows: Swift & Company, 28.2 per cent; Armour & Company,



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Economical Refrigeration can only result from a properly proportioned plant, made up of machinery designed and built correctly. We offer you the benefit of our long experience—and we guarantee our product. Frick machines have proven safe investments and are paying good dividends everywhere. It will pay you to investigate.



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Pittsburgh, Pa. Grand Rapids, Mich. New Orleans, La. Columbia, S. C.
Memphis, Tenn. Philadelphia, Pa. New Haven, Conn. Ogden, Utah
St. Louis, Mo. Spokane, Wash.

18.1 per cent; Morris & Company, 5.7 per cent; Wilson & Company, 5.2 per cent.

Vestey Greatest in South America.

With the recent purchase by the Vestey interests of the British & Argentine Meat Company, Ltd., the number of British companies is reduced to two, and they control not less than 34.6 per cent of the total business. As the Vesteys control over 30 per cent of this total, they are now the greatest single factor in the South American meat industry. It is estimated that their monthly capacity is from 40,000 to 45,000 tons, or rather more than half a million tons per year.

Persons claiming to have reliable information state that the Vestey companies import between 30 and 35 per cent of the usual total British requirements classified under the head of "imported meat."

The press of July 20, 1923, announced the purchase by the government of the province of Buenos Aires from Vestey Brothers of one of its plants hitherto owned and operated by the Anglo-South American Meat Co., Ltd., Frigorifico Anglo-Sud Americano. The press comment in Argentina commends the purchase and operation by the province of an official packing plant.

Attack U. S. Packers; Favor British.

The stated purpose of the government is to possess a weapon with which to thwart the monopoly exercised by a group of packing companies. It is assumable that the group referred to is composed of the American companies. As will appear from this report, the American nationals operating packing companies in South America have very keen competition in the Vestey plants which, since the purchase of the British & Argentine Meat Company, constitute a larger factor than any single American company. Even with the sale of one of the Anglo-South American Meat Company's plants, the Vesteys may still be the largest.

The statements in the press do not indicate whether or not the Vesteys made a marketing contract with the government of Buenos Aires which will give them a monopoly of the distribution of the product of the state operated plant. This is a common practice in such negotiations, and would give Vesteys an attractive earning for their marketing and distribution services, and possibly also create tonnage for the Blue Star Line of ships, which will be mentioned later.

[EDITOR'S NOTE.—In his letter in a recent issue, THE NATIONAL PROVISIONER staff correspondent at Buenos Aires reports the conditions of this sale, which give Vestey Bros. a monopoly on the sale of the products of this government plant in England and France.]

Vestey's Steamship Lines.

Vestey's fleet of refrigerated steamers is owned by the Blue Star Line, Ltd., Holland House, Bury street, E. C. 3, London. This line owns and operates the ships named in the following list, which also shows in cubic feet the refrigerated capacity of each ship:

Albion Star	374,000
Brodholme	319,000
Celtic Star	286,900
Doric Star	439,000
Empire Star	390,500
Gaelic Star	289,500
Ionic Star	289,500
Magic Star	315,500
Milton Star	152,000
Norman Star	347,500
Roman Star	323,500
Royal Star	431,500
Saxon Star	325,000
Stuart Star	332,000
Tudor Star	367,000
Tuscan Star	328,000
Viking Star	365,500

Total 5,675,000

The total British owned fleet of steamers fitted with refrigerating machinery on January 1, 1922, was 305 ships of a total

capacity in cubic feet of insulated space of 65,555,500. On that date 25 steamers with an additional capacity of 4,116,500 cubic feet were building. The total owned by the Vesteys will therefore be seen to be 8.65 per cent of the total British refrigerated carrying capacity. The name of the Vestey line is the "Blue Star Line."

As it requires roughly 100 cubic feet of refrigerated space per long ton of 2,240 pounds chilled or frozen meat, it will be seen that the total capacity of the fleet is 56,750 tons.

It is understood that some other ships are under consideration for purchase, including the Kumara, with 229,500 cubic feet of refrigerated space. Later in this report there is some discussion of the motives that led to the building up of the Blue Star fleet.

The ownership and operation of this fleet is another evidence of the vertical integration in production, manufacture, distribution, and sale of livestock and meat products as conducted by the Vestey interests.

None of the American packing companies, so far as the writer knows, owns or operates a single refrigerated ship of any commercial capacity.

WESTERN PACKERS' RATE CASE.

(Continued from page 24.)

before a satisfactory conclusion can be drawn.

"This rate structure is too delicately balanced to be tampered with in parts," he said. "The only adjustment that will satisfy the farmer and stock grower is one that places all markets on a parity of opportunity and is adjusted on a foundation of sound economic facts. Such an adjustment must be made on some basis, such as the Cooley award, which takes into consideration the relation between the livestock and the amount of meat dressed out. It makes little difference to the farmer where his stock is slaughtered, so long as the rate adjustment maintains even competition in his markets."

Livestock Exchanges Aid Producers.

The position of the livestock exchanges supports that of the farmer and goes farther in urging the undesirability of tampering with the rate structure piecemeal. They are also more strenuously opposed to a general adjustment of rates and see no need for a general investigation into the situation. As expressed by one traffic official: "Livestock rates are like the transportation act—better let alone for a while."

Representatives of several farmers and meat producers' associations have filed appearances in order to see that no increase in livestock rates is attempted and are ex-

pected to support the position of the carriers as soon as the carriers have revealed it more fully.

The defense of the carriers is being handled by a committee of four, consisting of James Stilwell, of the Pennsylvania; J. N. Davis, of the C. M. & St. P.; L. P. Day, of the New York Central, and M. B. Pierce, of the Erie.

First Day's Hearings.

The first day of the hearing, after the preliminaries, was taken up with the presentation of the case of the Cudahy Company. The first witness, B. E. Reid, the company's assistant traffic manager, said his company took the position that the livestock rates were in and of themselves reasonable rates, having been fixed by the Commission. He contended that there were no grounds for a higher rate on packing house products and fresh meats. He suggested that the rates on packing house products and cured meat, loose or packed, should stand at a lower level than the rates for fresh meat and livestock, which he believed should be about the same.

He submitted exhibits setting forth the present adjustments and pointing out that, in southwestern territory, livestock rates were lower than meat rates only where the livestock traffic was much the heavier. In traffic where the two commodities moved in about the same volume, he contended, the rates were about the same. He also pointed out that, in southwestern territory, there was no distinction between packing house products loose and packed. The attempt to remove this difference of fifth class on packed shipments and fourth class on loose shipments is one of the major contentions in the Armour complaint.

Cudahy Expert Presents Figures.

In the present adjustment, his exhibits showed, on the eastward movements under attack, cattle and hogs move for 38 cents less than fresh meat, 19 cents less than cured meat when loose, and 9½ cents less than cured meat when packed. He also introduced a statement declaring that, based on present divisions, western carriers could reduce their present local rate of 20 cents on fresh meat, Missouri River to Mississippi River, establish a proportional rate of 18½ cents, and still earn to Chicago on eastern traffic the same revenue they now receive on a local rate of 28 cents to the Mississippi River on fresh meat destined to New York.

The statement also declared that lines east of Chicago were willing to accept 75½ cents east of Chicago on traffic from Missouri River as compared with their local rate of 87 cents, but were not required to do so account of the western lines not being allowed to exceed their local rate to Chicago.

Another statement of carload shipments of packing house products and hides from Cudahy's western plants into eastern territory showed that, in one week, they had shipped 334 cars, paying a total freight revenue of \$104,417.27, which yielded a revenue of \$312.63 a car. On this movement, he said, the loss in claims paid had average less than one-half of one per cent.

He also enumerated many services that the carriers were required to perform in the movement of livestock, but that were not present in the handling of packing house products. He was followed by the inspector of railway service for the company, who explained the way in which shipments were handled by the carriers in order to show greater ease of movement of packing house products than for livestock.

The Cudahy testimony also brought out that the company alleged discrimination in the proportionals west of the Mississippi in favor of the interior Iowa packers as against the Missouri River packers, and asked for a proportional rate of 18½ cents to the Mississippi from the Missouri River points.

If you need a good man, watch the "Wanted" page

Your Labor Costs!

Have you ever figured them down to a point where you know "where you are at?"

Have you ever attempted to study them with a view to saving money—not by "cheese-paring," or "cutting wages" (and causing labor trouble)—but by an intelligent study of the way in which the wages you pay may be made to get the most both for you and your employee?

Further discussion of this subject of Time Study of Labor Costs will appear in the pages of THE NATIONAL PROVISIONER. It will be worth your while to watch for it.

FOR PURCHASING DEPARTMENTS

NEW "BUFFALO" GRINDER.

A new sausage grinder is an event in the sausage making business. Every sausage maker is interested in it. The new Buffalo grinder is of special interest because it represents a big result towards which there has been a long development.

This experience has been with other sausage machines which have been a basis for building the new machine. John E. Smith's Sons Co., Buffalo, N. Y., had experimented for years until they had produced their successful sausage mixers and silent cutters. As a result of success in solving problems in sausage making in manufacturing these other machines, they



THE NEW "BUFFALO" GRINDER.
Direct-connected to motor.

were able to tackle the problems involved in the making of a sausage grinder.

In designing the new Buffalo grinders careful study was made of the troubles of sausage makers in the past. And the manufacturers claim that with the installation of these new grinders these troubles should cease.

In general they are built on the lines of the well known Buffalo cutter and mixer. The new grinder is heavy, strong and durable in construction. The ring and feed screw on the large size are made of steel which will eliminate all breakage. An improved stud in the feed screw also ought, according to the makers, to avoid the trouble and annoyance that many sausage makers experience.

Another feature is the improved heavy anti-friction non-heat thrust bearing, which reduces the thrust trouble that occurs in many cases. The bearings supporting the shaft are heavy high speed oil ring bearings and will not heat or wear.

Finally, the frame is built very heavy, thus eliminating all flexibility. The use of heavy steel cut gears means that they will wear indefinitely.

The complete line of grinders is being made now including Nos. 41, 51, 56, and 66. The No. 66 is made with a 15, 25 or 30-h.p. motor. No. 66-B, with motor of 15 or 25-h.p. direct-connected, has a capacity per hour of 1,700 lbs. of beef, cut three times, and 3,300 lbs. of pork, cut twice.

In this model some of the more important specifications are as follows: Diameter of hopper, 16x20 in.; diameter of throat, 6x7 in.; diameter of plate, 8% in.;

speed of feed screw, 300 r.p.m.; net weight, 2,000 lbs.; weight crated, 2,100 lbs.; and weight boxed, 2,300 lbs.

These grinders seem to appeal strongly to sausage makers, for the manufacturers, John E. Smith's Sons, Buffalo, N. Y., have received letters and inquiries from all over the United States. Many sausage makers state that this grinder solves their problem in the most satisfactory way possible.

AN OLD SALESMAN'S RECORD.

D. V. Champney, with the Cincinnati Butchers' Supply Company, and the oldest butchers' supply salesman on the road, has done exceedingly well the last few months. Besides his many orders for "Beauty" refrigerators and fixtures and regular butchers' supplies, he sold the following:

Weimer Packing Co., Wheeling, W. Va., a jerkless hog hoist.

Kalbitzer Packing Co., Wheeling, W. Va., a mixer.

Gandy Provision Co., Clarksburg, W. Va., a stuffer.

Geo. L. Zoeckler, Wheeling, W. Va., a hog dehairer and jerkless hog hoist.

N. Logan & Son, Parkersburg, W. Va., a hog dehairer and scalding tub.

The L. P. Bailey Co., Tacoma, Ohio, combination sausage outfit.

Portsmouth Provision Co., Portsmouth, Ohio, hog dehairer, jerkless hog hoist, beef killing and sausage equipment.

H. E. Holzwarth, Flushing, Ohio, a boiler and hog dehairer.

WALKER TRUCKS IN THE SOUTH.

The Walker Vehicle Company, manufacturers of Walker electric trucks, with general offices and factory in Chicago, have opened a branch office and service station at 314 St. Joseph Street, New Orleans, Louisiana. Mr. Thomas H. Shields, formerly a dealer for the Walker Vehicle Company, has been appointed manager.

The increasing importance of the Southern part of the United States relative to transportation needs in cities is given as the reason for opening this branch, as well as the establishment previously of a branch office at Atlanta, Georgia. Among recent installations of Walker electric trucks in the South is that of 25 Walkers recently put in the service of the American Railway Express Company in San Antonio, Texas.

WINS CASH REGISTER SUIT.

A decision in favor of Remington Arms Company, Inc., has just been handed down by Judge Hugh M. Morris of the United States District Court at Wilmington, Del., in the patent infringement suit of the National Cash Register Company of Dayton, Ohio, against the Remington Company.

This suit was filed by the National Company immediately after the Remington cash register was placed on the market about two years ago, and alleged infringement by the sale of that machine of three patents owned by the National Company. In the present decision the court found two of the patents invalid and the third not infringed.

This decision is of considerable interest in that it clears up any possible misunderstanding of the relative merit of the claims of the two respective companies.

PRODUCTS WITH COMMON PURPOSE.

The Celite Products Company have long felt the need of establishing a common symbol or mark which would stand for their group of products and would link together their common purpose. Their characteristics and applications are quite varied:



Sil-O-Cel Heat Insulating Material, for preventing heat loss.

Filter-Cel, for facilitating filtration.

Celcote, for waterproofing exterior insulated surfaces and preventing air infiltration through boiler or furnace walls.

Fraxite High Temperature Cement.

It was realized that one common idea does run through the purpose of all these products. They are all installed or utilized in the form of a wall, and these walls all act as barriers. That is:

1. Sil-O-Cel (brick-blocks-powder or cements) form walls to prevent the passage of heat.

2. Filter-Cel, when used to facilitate filtration, accomplishes its purpose by building up a firm, minutely porous filter-cake which prevents the passage of objectionable impurities.

3. Celcote is applied in a thin "wall" on exterior surfaces to prevent the penetration of moisture as well as air leakage.

4. Fraxite High Temperature Cement forms a rugged protecting wall on the inside of refractory linings, acting as a barrier against the destructive force of high temperature furnace gases.

So it will be seen that the "barrier wall symbol" of the Celite Products Co. is a very happy selection. When you see it you know at once what it represents.

THE BARRIER WALL SYMBOL.

MEATS SCARCE IN FRANKFORT.

Argentina is supplying the bulk of the present good demand in Frankfort for lard, frozen meat, and fats which enter Germany through London firms interested in South American beef products. The amount of cattle slaughtered at present is not sufficient to cover the requirements of Frankfort and the surrounding territory.

The adverse effects of the government regulation for the "rationing" of foreign exchange were quickly felt in the food market in Frankfort. Farmers are not willing to kill their grazing cattle, finding it more profitable to keep them for dairy purposes because of the high prices obtained for milk and butter. One of the large American packing companies is said to be investigating the situation with a thought of entering this market.

BUY KRAMER HOG DEHAIRERS.

The Brecht Company, St. Louis, sold and booked orders in the past week for three Kramer Patented Hog Dehairing Machines, all machines of the conveyor type. Sales were made to the Blaney-Murphy Company, Denver, Colo., for a large machine for their new plant; Kunzler Company, Lancaster, Pa.; and to Hobson Brothers, Ventura, Calif.

Chicago Section

E. S. Urwitz, of the Dryfus Packing Co., Lafayette, Ind., was in Chicago this week.

Myron McMillan of the J. T. McMillan Co., St. Paul, Minn., was a visitor in Chicago this week.

Frank Kohrs, secretary and treasurer of the Kohrs Packing Co., Davenport, Ia., paid a visit to Chicago this week.

Max Schloessinger, of N. V. Animalia, Rotterdam, Holland, was in Chicago this week in the course of an American trip.

B. L. Robertson, manager of the cut meats department of the Cudahy Packing Co., Omaha, Neb., was in Chicago this week.

A. F. Stryker, secretary-manager of the Omaha Live Stock Exchange, brightened the Chicago atmosphere by his presence in the city this week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 35,246 cattle, 7,156 calves, 83,620 hogs, and 41,666 sheep.

H. Peter Henschien of Henschien and McLaren, the well known packinghouse architects, has returned from his vacation in the northern Wisconsin woods.

E. J. Martin of the hide department and Larry Whelan of the refinery department, Armour & Company, are enjoying a de luxe vacation hunting, fishing and golfing in Ohio.

Frank Boynton Carter in charge of the Armour & Company interests at Sao Paulo, Brazil, is on a visit to the United States and has been spending some time in the Pacific coast states.

Swift & Company's sales of carcass beef in Chicago for the week ending Saturday, September 8, 1923, for shipment sold out,

ranged from 7.00 to 19.00 cents per pound, averaged 14.23 cents per pound.

F. W. Steusloff, president of the Valley Packing Co., Salem, Ore., was in Chicago this week en route to the packers' convention at Atlantic City, accompanied by Mrs. Steusloff. "It's worth a trip from Coast to Coast," said Mr. Steusloff, "to mix with this bunch!"

Meat Trade Movies—No. 42.



INTRODUCING THE CALIFORNIA "PEP."

"Tom" Breslin, president of the Standard Packing Co., Los Angeles, is one packer who can turn his hand to anything in the plant, and get away with it. "Tom" is a director of the Institute of American Meat Packers, and its worthy representative on the Pacific Coast.

A. W. Virden, son of president Chas. E. Virden, of the Virden Packing Co., San Francisco, was a visitor to Chicago this week. After leaving Yale young Mr. Virden made a study of packinghouse operation in his father's plant and soon became an expert.

Provision shipments from Chicago for the week ending September 8, 1923, with comparisons, were as follows:

	Last week.	Prev. week.	Last year.
Cured meats, lbs.	16,196,000	22,544,000	11,797,000
Lard, lbs.	11,213,000	16,866,000	9,115,000
Fresh meats, lbs.	22,620,000	26,209,000	19,772,000
Pork, bbls.	4,000	5,000	4,000
Canned meats, boxes.	12,000	16,000	12,000

B. J. Martin, formerly a member of the staff of the Institute of American Meat Packers, is now in charge of the Electric Vehicle Bureau of the Commonwealth Edison Company of Chicago. Mr. Martin has established himself as quite an expert on motor truck transportation.

The tragic death of F. Edson White, Jr., the young son and heir of the head of Armour & Company, cast gloom over the trade this week, wherever Mr. White is known and admired. The boy was a worthy son of a worthy father, and the stricken family has the deepest sympathy of all in the industry.

JAMES A. DUGGAN PASSES ON.

James A. Duggan, a veteran of the Stockyards, and a widely known authority on hogs and provisions, died this week at his home in Chicago after an illness of several weeks. Born in Ohio some 66 years ago, Mr. Duggan came to Chicago about 55 years ago. He early became associated with the livestock and meat industry through the fact that his father was superintendent of the rail system of the stockyards for years.

Making the provisions business his life work, Mr. Duggan's writing on the market and forecasts in hogs and provisions were widely quoted and followed. Up to the time of his last illness Mr. Duggan's opinions were a part of the market news service of the NATIONAL PROVISIONER. For many years Mr. Duggan was associated with various provisions brokerage houses, among them being W. G. Press & Co., with whom he was associated for many years.

The trade will miss an able and helpful provision man who did much to develop straight thinking in the packing business.

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Consultation on Power and Operating Costs,
Curing, etc. You Profit by Our 25 Years' Experience. Lower Construction Cost. Higher Efficiency.
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You'll make more profits with "Enterprise" No. 156

This "Enterprise" No. 156 Power Chopper has a capacity per hour of 2,000 lbs. Has extra heavy pulleys, 20x 3/4", running 300 r. p. m. with 5 to 7 h. p.

The most highly developed type of belt-driven chopper made. It has fewer parts than any other chopper. Gears are done away with, and the pulleys are placed on the socket shaft. The machine is noiseless. Its capacity

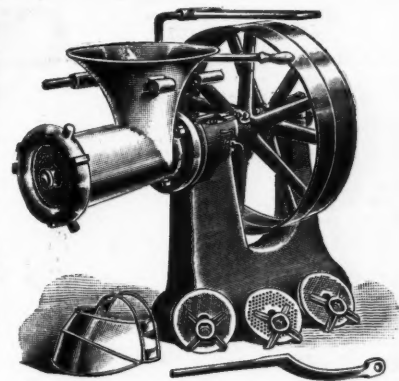
is much greater than a geared machine of corresponding size.

Knife and plate stay sharp longer. Four knives and four plates (including knife and plate for fat.)

Save power costs, save labor costs and speed up production with "Enterprise." Your old machine may be mighty expensive when you consider the money a new "Enterprise" will make for you.

Write us for chopper catalog. We make 72 sizes and styles, belt driven, motor-driven and hand-power.

The Enterprise Mfg. Co. of Pa., Philadelphia, U. S. A.



DOLD WINS SKINNER SUIT.

The United States Circuit Court of Appeals, sitting at Denver, has handed down a decision reversing the lower court and denying the claim of Receiver Keith Neville of the Skinner Packing Company to possession of the Skinner plant at Omaha, now being operated by the Dold Packing Co. Newspaper reports of the decision indicate this to be a complete victory for the Dold interests. A faction of stockholders in the Skinner company has attempted to overturn the lease made to the Dold company, and the matter has been in the courts for a long time.

MY LUCKLESS GAME.

(With apologies to Walt Mason.)

This morn at eight, I passed my gate to hike four miles with clubs and bag; and on my way I met a jay, who proved to be a worthless wag.

I hired this jay at caddy's pay, to my regret, quite soon you'll see; for here I'll say without delay, he tangled up the game for me.

This jay did tee the ball for me almost as high as Ararat; then looked askance at my poor stance and asked "Do golfers stand like that?"

Though I cared not for what he thought, his simple question got my goat; and then, my dear, I felt so queer as a big gulp slid down my throat.

Of course you've guessed my drive I pressed, and when I swung I missed the ball; and then the knave to me he gave a look that made me want to bawl.

His simple kind once on one's mind is oft too much for one to stand; and so today this stupid jay caused me to mar the fairway grand.

I dubbed with cleek, I fished the creek, and ev'ry brassie shot went wild; my mashies, too, 'twixt me and you, were far too poor for e'en a child.

My shots with spoon proved me a loon, and with my putter I did worse; and for this jay I'd gladly pay a fancy price to hire a hearse.

My luckless game on him I blame, and never more, I hope and pray; I'll stake my all on a small ball that's chaperoned by some old jay.

L'ENVOI.

'Fd like a cup, so I'll tee up at fair Seaview along the shore; and though I flub, hook, slice and dub, I'll struggle hard for a low score.

Two packer chaps, with handicaps much smaller than is given me; may win one up the Herrick cup, and carry home the "N. P. C."

Should this prove true, I shall not rue success well earned by friends of mine—I'll drink their health, good cheer, and wealth, in H₂O, (or sparkling wine).

—A. N. B.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending September 6, 1923, with comparisons:

STEERS.				
	Week ended Sept. 6, 1922.	Same week, 1922.	Week ended Aug. 30, 1923.	
Toronto	\$7.35	\$7.50	\$7.35	
Montreal (W.)	7.00	6.50	7.00	
Montreal (E.)	7.00	6.50	7.00	
Winnipeg	6.00	6.00	6.00	
Calgary	5.00	5.00	5.00	
Edmonton	4.50	4.75	5.00	
CALVES.				
Toronto	\$11.50	\$12.00	\$12.50	
Montreal (W.)	9.00	10.00	9.00	
Montreal (E.)	9.00	10.00	9.00	
Winnipeg	7.00	7.00	7.00	
Calgary	5.75	4.25	5.90	
Edmonton	5.50	4.00	6.00	
HOGS.				
Toronto	\$11.90	\$12.75	\$11.90	
Montreal (W.)	11.82	13.00	11.82	
Montreal (E.)	11.82	13.00	11.82	
Winnipeg	11.44	13.00	11.00	
Calgary	10.72	11.50	10.83	
Edmonton	11.30	10.75	11.30	
LAMBS.				
Toronto	\$13.00	\$11.50	\$13.50	
Montreal (W.)	11.00	10.50	11.50	
Montreal (E.)	11.00	10.50	11.50	
Winnipeg	10.00	10.50	12.00	
Calgary	10.50	10.25	11.75	
Edmonton	10.00	10.00	10.00	

NOT ENTITLED TO OVERTIME.

Meat inspectors during the summer months from June 16 to September 15, are not entitled to pay for overtime work when they are on duty for more than four hours and less than eight hours on Saturday, according to a new regulation of the U. S. Bureau of Animal Industry.

CHICAGO LIVESTOCK.

RECEIPTS.				
	Cattle.	Calves.	Hogs.	Sheep.
Monday, Sept. 3.....Holiday				
Tuesday, Sept. 4.....	3,111	58,805	32,980	
Wednesday, Sept. 5.....	2,742	34,883	31,587	
Thursday, Sept. 6.....	5,207	2,508	31,490	20,820
Friday, Sept. 7.....	2,086	719	27,075	8,732
Saturday, Sept. 8.....	1,047	36	3,193	235
Total for week.....	61,478	9,116	150,426	94,343
Previous week.....	67,876	13,696	167,685	107,495
Year ago.....	47,843	9,633	105,788	69,083
Two years ago.....	42,644	14,272	99,554	106,821
SHIPMENTS.				
Monday, Sept. 3.....Holiday				
Tuesday, Sept. 4.....	4,464	277	10,268	4,128
Wednesday, Sept. 5.....	5,014	544	9,473	16,040
Thursday, Sept. 6.....	5,245	123	7,904	9,701
Friday, Sept. 7.....	3,741	99	7,626	14,048
Saturday, Sept. 8.....	689		2,775	5,329
Total for week.....	19,153	1,040	34,081	49,256
Previous week.....	24,152	1,065	31,173	45,019
Year ago.....	17,235	572	27,943	24,378
Two years ago.....	15,704	1,806	20,515	50,054

Receipts at Chicago Stock Yards thus far this year to date, with comparative totals:

	1923.	1922.
Cattle	2,051,229	1,993,386
Calves	542,497	555,966
Hogs	6,322,973	5,451,709
Sheep	2,505,206	2,518,911
Horses	20,450	23,884
Cars	199,076	181,390

Combined weekly hog receipts at eleven markets for 1923 to Sept. 1, with comparisons:

	Week.	Year to date.
Week ending Sept. 1.....	570,000	25,668,000
Previous week.....	587,000	
Corresponding week, 1922.....	408,000	19,468,000

Corresponding week, 1921..... 356,000 19,887,000
Corresponding week, 1920..... 313,000 20,393,000

Average, 108 to 1922..... 339,000 18,624,000
Combined receipts at seven points for the week ending Sept. 8, 1923, with comparisons:

	Cattle.	Hogs.	Sheep.
Week ending Sept. 8.	206,000	470,000	282,000
Previous week	315,000	488,000	280,000
1922	237,000	313,000	186,000
1921	179,000	265,000	326,000
1920	241,000	220,000	313,000

Average, 1914-1922. 244,000 254,000 355,000
Combined receipts at seven markets for 1923 to Sept. 8 and the corresponding period for previous years:

	Cattle.	Hogs.	Sheep.
1923	7,014,000	21,238,000	6,773,000
1922	6,534,000	15,827,000	6,388,000
1921	5,799,000	15,584,000	7,717,000
1920	6,522,000	16,399,000	6,984,000

*Calves at Omaha, St. Louis and St. Joseph counted as cattle.
Chicago Stock Yards receipts, average weight and top and average prices for hogs for under-mentioned weeks:

	Number received.	Average weight, lbs.	Prices—Top.	Average.
Week ending Sept. 8.	150,200	*241	\$ 9.75	\$ 8.45
Previous week	167,085	241	9.70	8.40
1922	105,788	251	9.75	8.00
1921	99,554	254	9.50	7.90
1920	81,285	252	16.85	15.25
1919	112,400	256	20.35	17.35
1918	80,211	251	20.85	19.95
1917	66,701	238	19.00	18.10
1916	98,207	226	11.50	10.63
1915	102,811	238	8.45	7.25
1914	81,705	247	9.55	8.80
1913	100,612	217	9.15	8.35

Average, 1913-1922... 92,900 243 \$13.50 \$12.15

*Receipts and average weight for week ending Sept. 8, 1923, unofficial.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ending Sept. 8.	\$10.40	\$ 8.45	\$ 7.15	\$12.95
Previous week	10.85	8.40	7.65	13.30
1922	9.75	8.00	6.40	12.55
1921	8.10	7.90	3.80	8.70
1920	15.25	15.25	6.75	13.50
1919	15.50	17.35	7.90	15.50
1918	16.40	19.95	11.85	17.25
1917	13.50	18.10	11.35	17.75
1916	9.55	10.85	8.00	10.90
1915	9.05	7.25	5.45	8.50
1914	9.30	8.80	5.70	8.50
1913	8.90	8.85	4.35	7.06

Average, 1913-1922... \$11.45 \$12.15 \$ 7.15 \$12.00

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards for weeks mentioned:

	Cattle.	Hogs.	Sheep.
*Week ending Sept. 8.	42,300	116,000	49,900
Previous week	43,724	116,512	62,476
1922	30,608	77,845	44,705
1921	26,050	70,000	56,767
1920	34,505	59,705	60,419
1919	44,478	105,231	97,738
1918	65,894	72,865	93,024

*Saturday, Sept. 8, estimated.
Chicago packers, hog slaughter for the week ending Sept. 8, 1923:

Armour & Co.	12,000
Anglo-American Provision Co.	7,600
Swift & Co.	16,000
G. H. Hammond Co.	8,900
Morris & Co.	11,500
Wilson & Co.	9,800
Western Packing & Provision Co.	8,400
Roberts & Oake	3,900
Miller & Hart	3,900
Independent Packing Co.	3,100
Brennan Packing Co.	5,600
Wm. Davies Co.	122,300
Agar Packing Co.	1,000
Others	15,000

Total 113,700
Previous week 122,300
Year ago 82,700
Two years ago 79,900
Three years ago 64,900
(For Chicago livestock prices see page 80.)

Chicago Provision Markets

CASH PRICES.

Based on Actual Carlot Trading, Thursday, September 13, 1923.

Green Meats.

Regular Hams—		
8-10 lbs. avg.	@16 1/4
10-12 lbs. avg.	@16
12-14 lbs. avg.	@16
14-16 lbs. avg.	@16
16-18 lbs. avg.	@16 1/4
18-20 lbs. avg.	@16 1/2
Skinned Hams—		
14-16 lbs. avg.	@17 1/4
16-18 lbs. avg.	@17
18-20 lbs. avg.	@16 1/4
20-22 lbs. avg.	@14 1/4
22-24 lbs. avg.	@12 1/4
24-26 lbs. avg.	@11
26-30 lbs. avg.	@10 1/4
Picnics—		
4-6 lbs. avg.	@ 9
6-8 lbs. avg.	@ 8 1/2
8-10 lbs. avg.	@ 8
10-12 lbs. avg.	@ 7 1/4
Clear Bellies—		
6-8 lbs. avg.	@17 1/2
8-10 lbs. avg.	@16
10-12 lbs. avg.	@13 1/4
12-14 lbs. avg.	@13
14-16 lbs. avg.	@12 1/2

Pickled Meats.

Regular Hams—		
8-10 lbs. avg.	@17
10-12 lbs. avg.	@17
12-14 lbs. avg.	@17
14-16 lbs. avg.	@16 1/4
16-18 lbs. avg.	@17
18-20 lbs. avg.	@17
Skinned Hams—		
14-16 lbs. avg.	@18
16-18 lbs. avg.	@18
18-20 lbs. avg.	@18
20-22 lbs. avg.	@16
22-24 lbs. avg.	@14
24-26 lbs. avg.	@13
26-30 lbs. avg.	@12
Picnics—		
4-6 lbs. avg.	@ 9
6-8 lbs. avg.	@ 8 1/2
8-10 lbs. avg.	@ 8
10-12 lbs. avg.	@ 7 1/4
Clear Bellies—		
6-8 lbs. avg.	@17 1/2
8-10 lbs. avg.	@15 1/4
10-12 lbs. avg.	@13
12-14 lbs. avg.	@12 1/4
14-16 lbs. avg.	@12

Dry Salt Meats.

Extra ribs	@10 1/4
Extra cleats	@10 1/4
Regular plates	@ 9 1/2
Clear plates	@ 10
Jowl butts	@ 9
Fat Backs—		
8-10 lbs. avg.	@11
10-12 lbs. avg.	@11 1/4
12-14 lbs. avg.	@11 1/4
14-16 lbs. avg.	@12
16-18 lbs. avg.	@12 1/4
18-20 lbs. avg.	@12 1/2
20-25 lbs. avg.	@12 1/2
Clear Bellies—		
12-14 lbs. avg.	@12
14-16 lbs. avg.	@11 1/4
16-18 lbs. avg.	@11 1/4
18-20 lbs. avg.	@11 1/4
20-25 lbs. avg.	@11
26-30 lbs. avg.	@10 1/4
30-35 lbs. avg.	@10 1/4
Nominal asked.	

WANTED: A CELLAR BOSS.

Packers who are seeking to strengthen their operating departments will find this a splendid time to do so. Not in years have so many high-class men been available, and at reasonable terms. Try a "Want" ad. in THE NATIONAL PROVISIONER and see what quick results you get.

FUTURE PRICES.

Official Board of Trade, Range of Prices.

SATURDAY, SEPTEMBER 8, 1923.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
Sept.	12.20	12.22 1/2	12.20	12.20
Oct.	12.15	12.15	12.12 1/2	12.12 1/2
Jan.	10.95	10.11	10.95	11.10
RIBS—(Boxed 25c more than loose)—				
Sept.	9.22 1/4
Oct.	9.27 1/4	9.27 1/4	9.25	9.25
Jan.	9.80	9.85	9.80	9.85

MONDAY, SEPTEMBER 9, 1923.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
Sept.	12.25	12.25	12.25	12.25
Oct.	12.15	12.20	12.15	12.15
Jan.	11.07 1/2	11.10	11.05	11.07 1/2
RIBS—(Boxed 25c more than loose)—				
Sept.	9.22 1/4
Oct.	9.22 1/4	9.25	9.22 1/4	9.22 1/4
Jan.	9.75

TUESDAY, SEPTEMBER 10, 1923.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
Sept.	12.17 1/2	12.20	12.12 1/2	12.17 1/2
Oct.	12.10	12.12 1/2	12.00	12.05
Jan.	11.00	11.00	10.95	10.95
RIBS—(Boxed 25c more than loose)—				
Sept.	9.17 1/4
Oct.	9.17 1/4	9.17 1/4	9.17 1/4	9.17 1/4
Jan.	9.65

WEDNESDAY, SEPTEMBER 11, 1923.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
Sept.	12.07 1/2	12.07 1/2	12.05	12.07 1/2
Oct.	11.97 1/2	11.97 1/2	11.90	11.97 1/2
Jan.	10.85	10.85	10.82 1/2	10.82 1/2
RIBS—(Boxed 25c more than loose)—				
Sept.	9.00	9.00	9.00	9.00
Oct.	9.05	9.05	9.00	9.00
Jan.	9.45	9.47 1/2	9.45	9.50

THURSDAY, SEPTEMBER 13, 1923.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
Sept.	11.90	11.95	11.90	11.92 1/2
Oct.	11.92 1/2	11.92 1/2	11.80	11.85
Jan.	10.70	10.72 1/2	10.65	10.67 1/2
RIBS—(Boxed 25c more than loose)—				
Sept.	8.82 1/2
Oct.	8.90	8.90	8.80	8.82 1/2
Jan.	9.45

FRIDAY, SEPTEMBER 14, 1923.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
Sept.	11.92 1/2	12.05	11.92 1/2	12.02 1/2
Oct.	11.87 1/2	11.95	11.87 1/2	11.95
Jan.	10.67 1/2	10.77 1/2	10.65	10.77 1/2
RIBS—(Boxed 25c more than loose)—				
Sept.	9.05
Oct.	8.97 1/2	9.00	8.97 1/2	9.00
Jan.	9.25

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, September 12, 1923.—Whole-sale prices on green and sweet pickled pork cuts: Pork loins, 32@34c; green hams, 8-10 lbs., 18 1/2c; 10-12 lbs., 18c; 12-14 lbs., 17 1/2c; green clear bellies, 6-8 lbs., 18 1/2c; 8-10 lbs., 17 1/2c; 10-12 lbs., 16 1/2c; 12-14 lbs., 15 1/2c; green rib bellies, 10-12 lbs., 15c; 12-14 lbs., 14 1/2c; sweet pickled clear bellies, 6-8 lbs., 12 1/2c; 8-10 lbs., 13 1/4c; 10-12 lbs., 13c; 12-14 lbs., 12 1/2c; sweet pickled rib bellies, 10-12 lbs., 13c; 12-14 lbs., 12 1/2c; sweet pickled hams, 8-10 lbs., 19c; 10-12 lbs., 18 1/2c; 12-14 lbs., 17 1/2c; dressed hogs, 15 1/2c; city steam lard, 12 1/2@12 3/4c; compound, 13@13 1/4c.

Western prices, green cuts: Pork loins, 8-10 lbs., 30c; 10-12 lbs., 28@29c; 12-14 lbs., 24@25c; 14-16 lbs., 21@22; skinned shoulders, 12@14c; boneless butts, 19@20c; Boston butts, 15@16c; lean trimmings, 10@12c; regular trimmings, 8c; spareribs, 9@11c; neck bones, 5@6c; kidneys, 5@6c; livers, 3@4c; pigs tongues, 15c; pigs tails, 14@15c.

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, September 13, 1923, with comparisons, were reported to The National Provisioner as follows:

	Week ending Sept. 8.	Previous week.	Cor. week, 1922.
Armour & Co.	10,800	10,300	10,100
Anglo-Amer. Prov. Co.	7,800	8,700	5,800
Swift & Co.	15,100	13,600	9,500
G. H. Hammond & Co.	8,700	8,600	6,200
Morris & Co.	13,900	14,300	9,500
Wilson & Co.	10,900	11,300	8,500
Boyd-Lunham & Co.	6,900	6,000	4,700
Western Pkg. & Prov. Co.	9,300	8,000	9,500
Roberts & Oake	4,000	3,200	3,900
Miller & Hart	3,800	3,300	3,100
Independent Packing Co.	2,800	1,900	5,700
Brennan Packing Co.	6,700	5,700	5,400
William Davies Co.	1,800
Agar Pkg. Co.	900
Others	6,300
Total	100,700	95,000	91,100

CHICAGO RETAIL FRESH MEATS

(Corrected weekly by C. W. Kaiser, Sec'y United Master Butchers' Ass'n of Chicago.)

	No. 1.	No. 2.	No. 3.
Beef.			
Rib roast, heavy end	30	28	26
Rib roast, light end	35	32	22
Chuck roast	18	16	14
Steaks, round	45	35	28
Steaks, sirloin, first cut	45	38	30
Steaks, porterhouse	70	55	32
Steaks, flank	28	25	18
Beef stew, chuck	18	15	14
Corned briskets, boneless	22	20	15
Corned plates	14	12	10
Corned rumps, boneless	25	22	18

	Good.	Com.
Lamb.		
Hindquarters	45	25
Legs	48	28
Stews	25	18
Chops, shoulder	25	28
Chops, rib and loin	50	26

	Good.	Com.
Mutton.		
Legs	22	..
Stew	15	..
Shoulders	20	..
Chops, rib and loin	35	..

	Good.	Com.
Pork.		
Loins, whole, 8@10 avg.	30	@35
Loins, whole, 10@12 avg.	28	@30
Loins, whole, 12 to 14	23	@24
Loins, whole, 14 and over	18	@20
Chops	35	@40
Shoulders	15	@15
Butts	18	@18
Spareribs	12	@12
Hocks	12	@12
Leaf lard, unrendered	11	@11

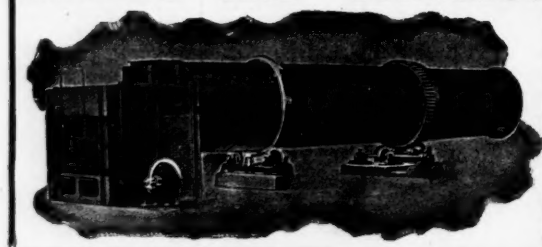
	Good.	Com.
Veal.		
Hindquarters	35	@35
Forequarters	12	@16
Legs	30	@30
Breasts	12 1/2	@12 1/2
Shoulders	16	@22
Cutlets	16	@22
Rib and loin chops	40	@40

	Good.	Com.
Butchers' Offal.		
Suet	4	@ 4
Shop fat	2	@ 2
Bones, per 100 lbs.	250	@250
Calf skins	13	@13
Kips	12	@12
Deacons	12	@12

CURING MATERIALS

	Bbls.	Sacks.
Double refined saltpetre, gran, L O L...	6 1/2	6 1/2
Crystals	7 1/2	7 1/2
Double refined nitrate of soda, f. o. b.
N. Y. & S. F., carloads	4 1/4	4 1/4
Less than carloads, granulated	4 1/4	4 1/4
Crystals	5 1/4	5 1/4
Kegs, 100@130 lbs., 1c more
Boric acid, in carloads, powdered, in bbls.	10	9 1/2
Crystal to powdered, in bbls., in 5-ton lots or more	10 1/4	9 3/4
In bbls. in less than 5-ton lots	10 1/2	10
Borax, carloads, powdered, in bbls.	5 1/4	5 1/4
In ton lots, gran. or powdered, in bbls.	5 1/4	5 1/4
Sugar—		
Raw sugar, 96 basis, 4 1/4c Cuba duty paid	6.72	@6.72
Second sugar, 90 basis	5 1/2	@ 5 1/2
Syrup, testing 63 to 65 combined sucrose and invert	28	@28
Standard, granulated, f. o. b. refinery
Leans (less 2 per cent)	8.40	@8.40
Plantation, granulated, f. o. b. New Orleans	7 1/4	@ 7 1/4
White clarified, f. o. b. New Orleans (net)	6.50	@6.50
Yellow clarified, f. o. b. New Orleans (net)	6.00	@6.00
Salt—		
Granulated, car lots, per ton, f. o. b. Chicago, bulk	8.30	..
Medium, car lots, per ton, f. o. b. Chicago, bulk	9.80	..
Rock, car lots, per ton, f. o. b. Chicago	7.30	..

DRYERS AND CONTINUOUS PRESSES



For Tankage, Blood, Bone Fertilizer, all Animal and Vegetable Matter. Installed in the largest packing-houses, fertilizer and fish reduction plants in the world.

We handle waste and by-products.

Send for Catalogue T. B.

American Process Co.

60 William St. . . . New York

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ending Sept. 15.	Cor. week, 1922.
Prime native steers.....	18 @19 1/4	16 @17
Good native steers.....	17 @18	15 @16
Medium steers.....	13 1/2 @16 1/4	13 @14
Heifers, good.....	13 @18	12 @16
Cows.....	8 @12	7 @11
Hind quarters, choice.....	8 @12	7 @11
Fore quarters, choice.....	8 @14	7 @11

Beef Cuts.

Steer Loins, No. 1.....	@42	@36
Steer Loins, No. 2.....	@38	@32
Steer Short Loins, No. 1.....	@53	@46
Steer Short Loins, No. 2.....	@48	@38
Steer Loin Ends (hips).....	@30	@27
Steer Loin Ends, No. 2.....	@29	@26
Cow Loins.....	11 @28	14 @22
Cow Short Loins.....	15 @28	18 @28
Cow Loin Ends (hips).....	12 @18	12 @18
Steer Ribs, No. 1.....	@30	@24
Steer Ribs, No. 2.....	@28	@24
Cow Ribs, No. 1.....	@22	@17
Cow Ribs, No. 2.....	@20	@16
Cow Ribs, No. 3.....	@11	@8
Steer Rounds, No. 1.....	@18	@16
Steer Rounds, No. 2.....	@17 1/2	@14 1/2
Steer Chucks, No. 1.....	@12 1/2	@11
Steer Chucks, No. 2.....	@11 1/2	@10 1/2
Cow Rounds.....	10 @15	9 @12 1/2
Cow Chucks.....	7 @9	6 @8
Steer Plates.....	@8 1/2	@7 1/2
Medium Plates.....	@8	@7 1/2
Briskets, No. 1.....	@16	@15
Briskets, No. 2.....	@12	@12
Steer Navel Ends.....	4 1/2 @5	4 @4 1/2
Cow Navel Ends.....	4 1/2 @5	4 @4 1/2
Fore Shanks.....	@5	@4 1/2
Hind Shanks.....	@4 1/2	@3 1/2
Rolls.....	18 @20	@20
Strip Loins, No. 1, boneless.....	@75	@60
Strip Loins, No. 2.....	@75	@60
Strip Loins, No. 3.....	@15	@12
Sirloin Butts, No. 1.....	@34	@30
Sirloin Butts, No. 2.....	@28	@26
Sirloin Butts, No. 3.....	@18	@16
Beef Tenderloins, No. 1.....	@75	@75
Beef Tenderloins, No. 2.....	@65	@65
Rump Butts.....	16 @17	@20
Flank Steaks.....	@17	@17
Boneless Chucks.....	@8 1/2	@10
Shoulder Clods.....	12 @15	@15
Hanging Tenderloins.....	@8	@8
Trimnings.....	@8	@8

Beef Products.

Brains, per lb.....	7 @8	6 @8
Hearts.....	5 @6	4 1/2 @6
Tongues.....	36 @30	28 @30
Sweetbreads.....	36 @35	32 @35
Ox-Tail, per lb.....	6 @8	4 @7
Fresh Tripe, plain.....	6 @4	4 @5
Fresh Tripe, H. C.....	6 @6 1/2	6 @6 1/2
Livers.....	6 @8	6 1/2 @8
Kidneys, per lb.....	9 @10	9 @10 1/2

Veal.

Choice Carcass.....	19 @20	20 @21
Good Carcass.....	15 @18	18 @19
Good Saddle.....	25 @20	22 @20
Good Backs.....	10 @14	10 @14
Medium Backs.....	6 @7	5 @7

Veal Product.

Brains, each.....	6 @8	6 @8
Sweetbreads.....	52 @58	56 @60
Calf Livers.....	30 @32	28 @35

Lamb.

Choice Lambs.....	@29	25 @28
Medium Lambs.....	@27	22 @24
Choice Saddles.....	@32	@32
Medium Saddles.....	@30	@30
Choice Fores.....	@25	@25
Medium Fores.....	@23	@23
Lamb Fries, per lb.....	30 @31	@23
Lamb Tongues, each.....	@13	@18
Lamb Kidneys, per lb.....	@25	@25

Mutton.

Heavy Sheep.....	@10	@7
Light Sheep.....	@15	@14
Heavy Saddles.....	@12	@14
Light Saddles.....	@18	@18
Heavy Fores.....	@8	@5
Light Fores.....	@12	@10
Mutton Legs.....	@20	@20
Mutton Loins.....	@18	@10
Mutton Stew.....	@8	@6
Sheep Tongues, each.....	@13	@8
Sheep Heads, each.....	@10	@10

Fresh Pork, Etc.

Dressed Hog.....	@16	@18
Pork Loins, 8@10 lbs. avg.....	@29	@29
Leaf Lard.....	@13 1/2	@12
Tenderloin.....	@35	@48
Spare Ribs.....	@8 1/2	@9
Butts.....	@18	@18
Hocks.....	@7	@12
Trimnings.....	@10 1/2	@10
Extra lean trimmings.....	@14	@14
Tails.....	7 1/2 @7	@5
Snouts.....	@6	@5
Pigs' Feet.....	@4 1/2	@4 1/2
Pigs' Heads.....	@5	@7
Blade Bones.....	@7	@9
Blade Meat.....	@11 1/2	@11
Cheek Meat.....	@8	@9
Hog Livers, per lb.....	@4 1/2	3 1/2 @4
Neck Bones.....	@3 1/2	@3 1/2
Skinned Shoulders.....	11 1/2 @12 1/2	@13 1/2
Pork Hearts.....	@5	@5
Pork Kidneys, per lb.....	@4 1/2	@5
Pork Tongues.....	@16 1/2	@18
Slip Bones.....	@9	@9
Tail Bones.....	@9	@8
Brains.....	@9	@8
Back Fat.....	@11 1/2	@12
Hams.....	@19	@18
Calas.....	@11	@14
Bellies.....	@20	@24

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. cartons.....	@23
Country style sausage, fresh, in link.....	@18
Country style sausage, fresh, in bulk.....	@15
Country style sausage, smoked.....	@18
Mixed sausage, fresh.....	@13
Frankfurts in pork casings.....	@15
Frankfurts in sheep casings.....	@16 1/2
Bologna in beef bungs, choice.....	@15
Bologna in beef middles, choice.....	@14 1/2
Bologna in cloth, paraffined, choice.....	@14 1/2
Liver sausage in hog bungs.....	@16
Liver sausage in beef rounds.....	@10
Head cheese.....	@11
New England luncheon specialty.....	@22
Liberty luncheon specialty.....	@17
Mixed luncheon specialty.....	@14
Tongue Sausage.....	@23
Blood sausage.....	@15
Polish sausage.....	@14 1/2
Souse.....	@14

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@47
Cervelat, new condition, in hog bungs.....	@15
Cervelat, new condition, in beef middles.....	@15
Thuringer Cervelat.....	@22
Farmer.....	@24
Holsteiner.....	@22
B. C. Salami, choice.....	@14 1/2
Milano Salami, choice, in hog bungs.....	@11
B. C. Salami, new condition.....	@10 1/2
Finnes, choice, in hog middles.....	@15
Genoa style Salami.....	@51
Peperoni.....	@51
Mortadella, new condition.....	@30
Capicola.....	@46
Italian style hams.....	@37
Virginia style hams.....	@37

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	5.75
Large tins, 1 to crate.....	6.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	6.50
Large tins, 1 to crate.....	7.50
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	6.00
Large tins, 1 to crate.....	7.00

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets, per tierce, per set.....	.15
Some sales made at 100 sets, per tierce, per set.....	.18
Beef rounds, export, 225 sets, per tierce, per set.....	.18
Beef middles, 110 sets, per tierce, per set.....	.65
Beef bungs, No. 1, 400 pieces, per tierce, per pce.....	.30
Beef bungs, No. 2, 400 pieces, per tierce, per pce.....	.22
Beef weasands, No. 1, per piece.....	.18
Beef weasands, No. 2, per piece.....	.08
Beef bladders, small, per doz.....	1.65
Beef bladders, medium, per doz.....	1.45
Beef bladders, large, per doz.....	1.25
Hog casings, medium, f. o. b., per lb.....	.30
Hog casings, extra narrow, selected, per lb., f. o. b.....	2.00
Hog middles, with cap, per set.....	.16
Hog middles, with cap, per set.....	.17
Hog bungs, export.....	.21
Hog bungs, large, prime.....	.13
Hog bungs, medium.....	.06
Hog bungs, narrow, no demand.....	.02
Hog stomachs, per piece.....	.08

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	14.00
Honeycomb tripe, 200-lb. bbl.....	18.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	15.50
Pork tongues, 200-lb. bbl.....	70.00
Lamb tongues, long cut, 200-lb. bbl.....	48.00
Lamb tongues, short cut, 200-lb. bbl.....	55.00

CANNED MEATS.

	No. 1.	No. 2.	No. 6.
Corned beef.....	2.35	4.00	13.00
Roast beef.....	2.35	4.00	15.00
Roast mutton.....	2.40	4.75	16.50
Sliced dried beef.....	1.85	4.00	...
Ox tongue, whole.....	2.85	4.70	17.50
Lamb tongue.....	1.50	2.75	34.50
Corned beef hash.....	1.50	2.25	4.25
Hamburger steaks with onions.....	1.50	2.25	4.15
Vienna style sausage.....	1.15	2.25	4.15
Veal loaf, medium size.....	2.00
Chili con carne with, or without beans.....	1.25
Potted meats.....	.80

BARRELED PORK AND BEEF.

Mess pork, regular.....	\$22.50
Family back pork, 20 to 34 pieces.....	26.00
Family back pork, 35 to 45 pieces.....	27.00
Clear back pork, 40 to 50 pieces.....	27.00
Clear back pork, 50 to 60 pieces.....	24.00
Clear plate pork, 20 to 25 pieces.....	22.50
Clear plate pork, 35 to 45 pieces.....	22.00
Rean pork.....	18.50
Brisket pork.....	19.50
Plate beef.....	10.50
Extra plate beef, 200-lb. barrels.....	17.50

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago.....	@21
Cartons, rolls or prints, 1-lb.....	@22
Cartons, rolls or prints, 2@5 lbs.....	@21 1/2
Shortenings, 30@60 lb. tubs.....	@16
Nut Margarine, prints, 1-lb.....	@20

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.75 @1.77 1/2
Oak pork barrels, black iron hoops.....	\$1.95 @1.97 1/2
Ash pork barrels, galv. iron hoops.....	1.95 @1.97 1/2

Red oak lard tierces.....	2.70 @2.73 1/4
White oak lard tierces.....	2.90 @2.92 1/4
White oak ham tierces.....	@3.35

DRY SALT MEATS.

Extra short clears.....	@10 1/4
Extra short ribs.....	@10 1/2
Short clear middles, 60-lb. avg.....	@10 1/2
Clear bellies, 14@16 lbs.....	@11 1/4
Clear bellies, 18@20 lbs.....	@11 1/4
Clear bellies, 20@25 lbs.....	@11
Clear bellies, 25@30 lbs.....	@10 1/2
Rib bellies, 20@25 lbs.....	@11
Rib bellies, 25@30 lbs.....	@10 1/2
Fat backs, 10@12 lbs.....	@11 1/4
Fat backs, 12@14 lbs.....	@11 1/2
Fat backs, 14@16 lbs.....	@11 1/4
Regular plates.....	@9 1/2
Butts.....	@9

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	@24 1/4
Skinned hams, fancy, 16@18 lbs.....	@24 1/4
Standard regular hams, 12@16 lbs.....	.21 @22 1/4
Picnics, 6@8 lbs.....	@13
Standard bacon, 8@12 lbs.....	.20 @22 1/4
Standard bacon, 4@8 lbs.....	@24 1/4
Standard bacon, 12@14 lbs.....	@19 1/4
Standard bacon strips, 6@7 lbs.....	@20
Cooked hams, choice, skin on, surplus fat off, smoked.....	@35
Cooked hams, choice, skinned, surplus fat off, smoked.....	@37
Cooked hams, choice, skinless, surplus fat off, smoked.....	@39
Picnics, skin on, surplus fat off, smoked.....	@20
Picnics, skinned, surplus fat off, smoked.....	@21
Loin roll.....	@38

FERTILIZERS.

Ground, dried blood.....	\$ 4.40 @ 4.50
Unground and crushed blood.....	4.15 @ 4.30
Hoofmeal.....	3.00 @ 3.10
Ground tankage, 10 to 11%.....	3.35 @ 3.50
Ground tankage, 6 to 9%.....	3.10 @ 3.25
Crushed and unground tankage.....	2.75 @ 3.00
Ground raw bone, per ton.....	30.00 @ 35.00
Ground steam bone, per ton.....	22.00 @ 24.00
Unground steamed bone tankage.....	18.00 @ 20.00

HORNS, HOOFS AND BONES.

	Per ton.
No. 1 horns.....	\$250.00 @ 300.00
No. 2 horns.....	175.00 @ 225.00
No. 3 horns.....	100.00 @ 150.00
Horns, black and striped.....	40.00 @ 45.00
Horns, white.....	70.00 @ 80.00
Grinding hoofs.....	32.00 @ 35.00
Round shin bones, heavies.....	165.00 @ 175.00
Round shin bones, lights and med.....	125.00 @ 135.00
Flat shin bones, heavies.....	75.00 @ 80.00
Flat shin bones, lights and med.....	60.00 @ 65.00
Thigh bones, heavies.....	125.00 @ 130.00
Thigh bones, lights and med.....	120.00 @ 125.00
Buttock bones.....	55.00 @ 60.00
Skulls, jaws and knuckles.....	35.00 @ 40.00
Selected m. bones.....	45.00 @ 50.00

Note—Foregoing horns, hoofs and bones must be assorted, free from grease spots and cracks, hard and clean, uniform as to cut and weight, packed in double bags and carload lots, also well and favorably known to foreign and domestic manufacturers.

LARD (Unrefined).

Prime, steam, cash, tierces.....	@12.37
Prime, steam, loose.....	12.17
Leaf, raw.....	@12.00
Neutral lard.....	@15.00

LARD (Refined).

Pure lard, kettle rendered, per lb., test.....	@14.50
Pure lard, tierces.....	@14.00
Compound.....	@13.12
Barrels, 1/4 c over tierces; half barrels, 1/4 c over tierces; tubs and pails, 10 to 20 lbs., 1/4 c to 1 c over tierces.....	

OLEO OIL AND STEARINE.

Oleo oil, extra.....	12 @12 1/4
Oleo stock.....	.11 @11 1/4
Prime No. 1 oleo oil.....	.10 @11
Prime No. 2 oleo oil.....	.10 1/4 @10 1/4
No. 3 oleo oil.....	.9 @9 1/4
Prime oleo stearine, edible.....	.12 @12 1/2
No. 2 oleo stearine, edible.....	.12 @12 1/2

TALLOWES AND GREASES.

Edible tallow.....	9 @9 1/4
Choice country tallow.....	8 1/4 @8 3/4
Packers' prime, loose tallow.....	8 1/4 @8 1/2
Packers' No. 2 loose tallow.....	6 1/4 @6 1/2
Packers' No. 2 tallow.....	5 1/4 @6 1/4
White, choice grease.....	9 @9 1/4
White, 'A' grease.....	8 1/4 @8 3/4
Yellow grease, 10 to 15 per cent acid.....	6 1/4 @7
Yellow grease, 15 to 20 per cent acid.....	6 1/2 @7
Brown grease.....	6 1/4 @6 1/2
Crackling grease.....	6 1/2 @7
Bone, naphtha extracted.....	6 @6 1/4
House.....	6 1/4 @6 1/2
Garbage grease, loose.....	5 1/2 @6

VEGETABLE OILS.

Cottonseed oil—white, deodorized, in bbls.....	13 1/4 @13 1/4
Yellow, deodorized, in bbls.....	12 1/4 @12 1/4
P. S. Y., loose, Chicago.....	.12 @12 1/4
P. S. Y., soap grade, loose.....	.9 @10
Soap stock, bbls., concn., 65%, f. o. b. Texas.....	4 @42 @42 1/4
Linseed oil, loose, per gal.....	.74 @82
Corn oil, loose.....	.9 @84
Soya bean oil, seller tank, f. o. b. coast.....	.84 @84
Cocoonut oil, seller tank, f. o. b. coast.....	.84 @84

Retail Section

How One Man Runs 2,500 Meat Shops

(Continued from page 20.)

the chief beef exporting country of the world.

Effect of Climate on Meat.

Except in the fish trade, the use of ice for preserving food during the course of retail distribution is practically unknown.

None of the fresh meat shops are supplied with refrigerators. A bibulous acquaintance stated that even in hot weather it is almost impossible to get ice enough to cool a cocktail that does not have a fishy taste. This may be an exaggeration, but it is a fact that the coolness of the climate makes possible the distribution of meat brought all the way from Australia and South America without great loss through spoilage after reaching England.

This situation simplifies the whole matter and reduces distributive costs considerably. It is likewise contended that it forces prompter distribution, giving the public fresher meat.

Lack of Refrigeration Harmful.

If freshness were a matter of time between the date of unloading from the ship and actual consumption, this might be agreed to. As a matter of fact, there is a considerable deterioration in quality, and it is no doubt due to the existence of a practice of distribution that does not involve the use of cooling facilities after the product leaves the ship or the cold storage warehouses.

A country with a continental climate with wide variations between the prevailing temperatures from day to day for the different seasons of the year could not resort to so simple a type of meat distribution. At least it would involve daily purchasing, daily distribution, deterioration with consequent waste, whereas in England a relatively even temperature from day to day and season to season appears to make it possible to hold perishable products without extensive or expensive equipment.

Meat Uncovered in British Shops.

The usual type of meat store in Great Britain would not suit American consumers, because it is open, with the attendant possibility of dust and dirt settling on the product.

Not in one of the dozens of shops visited in London, Liverpool, Manchester and Dublin, was there such a thing as a glass case, either with or without refrigeration.

This does not mean that the meat of the English consumer is necessarily on the average greatly contaminated. It merely reflects climatic and other conditions that change distribution methods and practices and minimize the need for certain types of facilities. Sometimes these facilities would be extremely useful, but in the long run the actual necessity of using them is held to be so occasional as not to warrant the expense of installation and upkeep.

Vestey's Retail Operations.

Lord Vestey confirmed generally the information previously gathered as to the number of retail stores his interests are operating.

They now have almost 2,500 shops, the greater part of which are in London, Liverpool and Manchester, but they are also scattered throughout the more important provincial towns of the United Kingdom, and there are also some in Ireland.

Lord Vestey, according to his interesting relation of his experiences, was forced into the retail business by reason of the

fact that 25 years ago such a prejudice still existed in Great Britain against frozen meat that there was difficulty in establishing a trade.

His South American plants at that time were preparing and shipping frozen beef, and the English retailer was condemning it as practically unfit for human consumption. To meet the situation Lord Vestey and his brother, Sir Edward, launched into the retail game. It has proven an effective method for the distribution of frozen meat and an effective weapon for overcoming the prejudice against it.

The multiple shop department is constantly purchasing additional stores, conducting them under other names, and constructing new stores in locations where they consider the opportunity for building up a competitive trade attractive.

Naturally also they are discontinuing stores from time to time. Lord Vestey made it perfectly clear that he was not wedded to a losing concern. Any individual store or group of stores that cannot be made to pay a fair return on investment within a reasonable length of time soon finds its way into the discard.

Their Method of Operation.

The Vestey interests have not attempted to bring about any change in the purchasing habits of the English public. While they attempt to minimize service in order to keep costs down, they do not carry this to the point of an absolute policy.

Originally, the stores in the various chains were confined to a considerable extent to the poorer districts of the cities. During recent years there has been a very distinct trend into the better residential sections, and Lord Vestey stated that their greatest development now is in that direction.

The organization is by districts. Mr. Brown, Lord Vestey's immediate personal assistant, heads up the whole retail business. Under him is a general assistant with district managers, to whom in turn the individual shop managers report.

How to Run a Meat Shop

Secrets of success and failure in the retail meat business are told in a study of retail meat stores in leading cities recently made by Dr. Horace Secrist, head of the Bureau of Business Research of Northwestern University, and the leading authority of the country on retail methods.

This study showed what it cost retailers to do business and where their costs varied. It revealed the secrets of success and failure in the stores studied, and it gave the actual figures.

This report has created wide interest in meat circles, both retail and wholesale. It was printed in full in THE NATIONAL PROVISIONER of August 18. Copies of it may be had by subscribers upon application to the Editor, THE NATIONAL PROVISIONER, Old Colony Bldg, Chicago, Ill.

No relationship is effected between the numerous independent chains the Vestey interests have acquired. In other words, Ainslie managers continue to work for Ainslie, and the Fletcher managers for Fletcher, in spite of the fact that all of them are really working for Lord Vestey and his associates.

The individual shops within the several chains also work wholly independently, except as there may be some personal contact between managers through friendship or location.

Selection of Personnel.

The central office of the Union Cold Storage Co., Ltd., selects only the district managers. The district managers in turn select the shop managers, and the shop managers their assistants.

Nine-tenths, at least, of the employees receive their total compensation in the form of a straight salary. No bonuses are given and they are not in any sense made partners in the business as is so often the custom in the United States.

A very small number receive no salary, but get their compensation in the form of a percentage commission on the business done in their shops. Lord Vestey believes that a salary is the most satisfactory basis of employment. If it is necessary to give a man bonuses in addition, and some indirect interest in the business, he feels pretty confident that what is needed is a change of men.

How Employees Are Handled.

A manager who shows bad judgment, either in judging his trade or in conducting his shop, or in the ordering of his supplies, is let out. At that, the turnover in employees of the manager grade is not relatively great.

The situation in America in this regard is rather different, as the opportunities for substitute employment are much broader here than in older countries. It is not unlikely that under our conditions at least 25 per cent of the branch managers would be graduated every year into employment in other stores, or to become independent store operators.

Nevertheless, it is of great interest that Lord Vestey does not find the problem of maintaining a satisfactory managerial personnel an insuperable one. In the lower grades of shop assistants the turnover is greater, but the difficulty of securing workers is relatively small because of the generally simple character of the tasks to be performed.

Only a very small number of all of Lord Vestey's employees are placed under bond, and not a single one of his nearly 2,500 shop managers is bonded. A careful system of inspection is maintained and dishonesties when discovered mean dismissal and, if necessary, prosecution, so that the discovered loss through theft or mishandling is negligibly small.

How Goods Are Ordered.

Each shop manager is trusted to furnish his district manager with the list and quantity of products required for his unit. Whole carcasses, halves or quarters, as the case may be, are ordered and issued to the branches. In no case is there a central cutting plant, and in no case is a branch permitted to order only certain cuts.

It is Lord Vestey's observation that the best way to sell undesirable or neglected cuts to the greatest advantage is to have the largest possible number of shops responsible for disposing of them. If a central cutting plant were maintained, and the shops were permitted to order the

cuts that the consumer preferred, the result would be that the district office of the cold storage plant would be left with a large quantity of the neglected and uncalled for cuts on hand.

Must Sell the Whole Carcass.

Hence whole pigs, whole sheep, sides of beef, are issued to each shop, and its management is made completely responsible for their sale.

For the most part goods are delivered to the shops twice a week. They are billed to each store substantially at cost. A large part, of course, comes direct from the Vestey packing plants through their wholesale shops, but cost is determined just as it would be in any commercial operation.

There is a certain addition to the price to cover overhead, cold storage charges, handling costs, shipping and all other expenses. The individual store manager, in conference so far as may be necessary with his district manager, then determines the prices at which he is to sell in his territory. He is given a wide latitude of decision, but in the end he must average out with the profit.

Shop Manager Makes Own Prices.

The important reason for not fixing prices centrally, and then requiring their uniform application, is that the chain stores must be free to meet the competition of the neighboring independent shops. This can be done only when the manager has authority to vary his prices according to the requirements of the situation.

One of the reasons for not maintaining central cutting plants is that English consumers in different sections have decided preferences for and prejudices against certain cuts. While central cutting would enable the home office to exercise a larger control, it would also, to a certain extent, tie the hands of the manager in meeting competitive conditions.

Cleans Up Twice a Week.

As the manager orders according to his judgment twice a week what will be required, his shop is practically cleaned up every third day. Wednesday night and Saturday night find him practically bare of goods.

What he does carry over is of course reported, but a very low value is set upon it by reason of its being three days old, and hence probably difficult to sell. In any event, it is written down at so low a price as practically always to yield the value ascribed to it.

The lack of emphasis on the importance of the inventory is rather surprising. Lord Vestey stated that it was only because the experience of years had taught them that at the end of each three-day period the value of goods left on hand was relatively negligible.

Simple Accounting Methods.

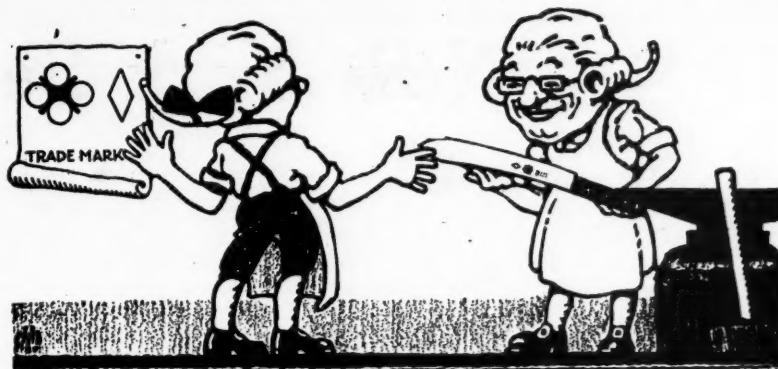
The accounting requirements of these shops are very simple. They cover only the total poundage of each species furnished, the receipts which are always in cash, plus an item showing the outstanding credit extended to customers.

As in the case of ordering stock, the cash receipts are turned in twice every week, and this takes place on Mondays and Thursdays. As a result of this procedure the central office is advised twice weekly exactly where each shop stands, and hence exactly what profits and losses are being made throughout the chain.

Bills Are Paid Weekly.

The English consuming public, like the American, is to a considerable extent accustomed to receiving credit. The chief difference is apparently largely one of the length of time for which credit is extended. In America it is a month and with the English it is customary to pay one's bills weekly.

The losses due to bad accounts are, according to Lord Vestey, absolutely negligible. They have made some losses due to dishonesty of managers, but related to



HAND FORGED ON THE ANVIL FROM DOUBLE SHEAR STEEL

John Wilson's Butcher Knives and Steels

1780

Standard of the World

1923

THE BEST THEN!

THE BEST TODAY

I. WILSON, SYCAMORE STREET, SHEPPARD, ENG.

Sole American Agents

H. BOKER & CO., Inc., NEW YORK, N. Y.

the totality of the business, all losses are small.

Cost of Operation, Total Sales and Profits.

Elsewhere in this report the attitude of British business men toward any disclosure of the details of their operations was pointed out. Lord Vestey was very generous with his time and in giving general account of his operations and ideas.

With respect, however, to specific figures as to cost of operation, total volume of business by species or in combination, total sales, average sales per shop, and total and average profits, he took the position that these were trade secrets.

He stated that their accounting records were nevertheless very accurate and that he was willing to state his general conclusion from them. It was that he finds the operation of his great chain of multiple shops satisfactorily profitable and the only wholly dependable outlet for his products.

Believes Packer Should Retail.

Lord Vestey is very familiar with conditions in the United States. He learned the business in America in his young manhood and during and after the war resided in the United States and Argentina for competitive business reasons.

He is familiar with the Consent Decree of the Supreme Court of the District of Columbia which, together with their own lack of desire, has up to now prevented the large packers of the United States from engaging in retail distribution. He gave it as his unqualified judgment that this section of the decree is an economic and business mistake. In fact, he holds the view generally that artificial barriers are disadvantageous to both producer and consumer. It is quite clear—in view of the continued extension of his retail operations, both through the recent purchase of the British & Argentine Meat Co., Ltd., with nearly 1,000 shops and by constantly adding other shops in key locations, and from his building of new shops in many sections already supposed to be well supplied—that his conclusion of the whole matter is based on sincere conviction growing out of experience at home and observation in America.

Retail Profits Saved the Day.

Officers of the former Ministry of Food have stated that there were times during the war when the profits from retail operations saved the day for the British packing companies that operated multiple shops. Judging from the losses of the American companies during 1921, this experience may readily have recurred during the post-war period.

SUBSTITUTE "RED HOT" FOR "HOT DOG."

"Red Hot" signs are gradually taking the place of the old-time "Hot Dog" signs that were plastered all over the country. This has been in response to the efforts that are being made by retailers and packers to use the term "Red Hot" instead of "Hot Dog." In the campaign the Institute of American Meat Packers is doing all it can. Its suggestions to packers have resulted in fine co-operation. Several packers have taken the matter up with their branch house managers and have urged greater effort at all times to see that sausage items are consumed more widely through the use of dignified names. The following letter sent by one packer, Morris and Company, shows the whole-hearted co-operation that is being given to the campaign:

"To All Managers:

"It is customary among many booths, at resorts where frankfurts are sold, to use the phrase 'Hot Dog,' both in signs and verbally.

"While this is only a joke phrase, it is hardly conducive to a greater consumption of sausage and our business ends would be much better served if we could change this expression to read 'Red Hot' whenever the correct name 'Frankfurt' is not used.

"The Institute of American Meat Packers are carrying on a very serious campaign to help improve this situation and with our immense selling organization we can be of inestimable benefit if every salesman and manager will use his influence in helping this campaign.

"We want to dignify our sausage items by every means possible and one very efficient method of doing so would be by endeavoring to eliminate 'Hot Dog' from the vernacular of the resort sausage vendor and the public at large."

TOLEDO AND CLEVELAND MEAT MEN.

The United Master Butchers of Cleveland invited their fellow butchers of Toledo to join them in their outing on September 12, 1923. It is in these ways that the feeling of co-operation in the meat industry is being built up.

New York Section

A. E. Peterson, vice-president, Wilson & Company, Chicago, is in New York this week.

The D. A. Lacy Company, of Dallas, Tex., cottonseed products brokers, have been elected, members of the New York Produce Exchange.

F. E. Rue, formerly in the auditing department, is now connected with the produce department of the Cudahy Packing Company in the New York district.

The executive committee of the Institute of Margarin Manufacturers is holding a meeting in New York this week. The members all solemnly swear that they would not know a prize fight if they saw one!

The attendance at the meeting of the Washington Heights branch, United Master Butchers of America, called for last Monday evening, was so small because of the holidays, that no business was conducted.

Prices realized on Swift & Company's sales of carcass beef in New York City for the week ending September 8, 1923, on shipments sold out, ranged from 10.00 cents to 21.00 cents per pound, and averaged 16.45 cents per pound.

W. Diesing, head of the beef department of the Cudahy Packing Company, Omaha, is a visitor to the city. Mr. Dies-

ing was congratulated on the success of the "Meat for Health Week" drive in his territory, of which he was chairman.

H. K. Nickell, secretary to President Walter Blumenthal of the United Dressed Beef Company, has just returned from a vacation spent in his old home town of Charlottesville, Va. The home folks were so glad to see him, and he was so glad to see them, that there were many regrets when it came time to return to little old New York.

The following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending September 8, 1923: Meat—Manhattan, 3,173 lbs.; Brooklyn, 27 lbs.; Queens, 19 lbs.; total, 3,219 lbs. Fish—Manhattan, 6,125 lbs.; Queens, 23 lbs.; total, 6,148 lbs.

The smile of Rudolph Schumacher, president of the Bronx branch, United Master Butchers of America, was more irresistible and the dimples a wee bit deeper on Monday morning of this week. The cause was the wonderful catch of seventeen bluefish, weighing from four to six pounds, and five flukes, down at Bayshore where he had gone to bring the family home.

O. Weber, assistant secretary of Otto Stahl's, Inc., has returned from a vacation

spent at Cape Cod where he was very much impressed with the beauty of the quaint little towns. Mr. Weber states that Otto Stahl's, Inc., has started a campaign to assist the dealers in the sale of this firm's "ready to eat meats" by large signs on buildings in the vicinity of their customers. Some of these signs are over a thousand square feet.

R. W. Neuburger, secretary of the New York group, National Butchers' and Packers' Supply Association, earnestly requests all the members of this group to attend the first fall meeting on Monday, September 17, at the Opera cafe, 34th street and Seventh avenue, as matters of great importance will be discussed and acted upon. The Harrington Cutlery Company, Southbridge, Mass., has become an associate member of the organization.

Edward Kohn, treasurer of the House of A. Silz, sailed last week on the SS. Siboney of the Ward Line for a trip to Havana, combining pleasure with business. Before his departure Mr. Kohn stated that the first of the venison was beginning to arrive from the private preserves in England. The quality, he says, is very fine; in fact, better than for years. The first shipment of Alaska reindeer, about three hundred head, has also arrived.

D. Geck of D. Geck, Inc., is taking a little rest at Lake Hopatcong and during his absence Charles Kouterick is stimulating interest in cracklings in their newsy little market letter, from which the following verses are quoted:

The packer and the renderer who would succeed
Must know the by-product market, yes, indeed!
The cost of living is so high
That everyone to ruin is nigh.
The man who sells his cracklings, tankage, grease,
blood or bones,
Must count each gain or lose his own;
If price be high or price be low,
His wife and kiddies need the dough.
And woe to him, the foolish man,
If, after thinking out a plan
To keep the grim, gaunt wolf away,
He does not to his helpers say:
"Just write it down that from this time, by heck,
You sell my by-products all through Geck!"

Due to the holidays of Tuesday and Wednesday the special meeting of Ye Olde Time branch was held on Thursday evening. The object of the meeting was the installation of the new secretary, Chas. A. Lewis, and to welcome the new bridegroom, H. T. Vetter, treasurer of the branch, who recently returned from an extended honeymoon. President Kramer received many helpful suggestions from the members for his talk before the Institute of American Meat Packers on "The Retail Distribution of Meat." State President Moe Loeb gave an interesting talk on the work of the state association in which he made a strong plea for co-operation and assistance to the master butchers of all branches in the work of building up the wonderful organization of Master Butchers of America throughout New York. The attention of the members was drawn to the amendment to the New York compensation laws, which went into effect July 1. According to this amendment, double the amount of compensation and death benefits are payable if the injured employe at the time of the accident is a minor under 18 years of age, and was permitted to do any work in violation of any provision of the law. This increased death benefit is borne by the employer alone.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, September 13, 1923, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef—				
STEERS:				
Choice	\$18.50@19.00	\$19.25@19.50	\$20.00@21.50	\$19.00@20.00
Good	17.00@18.00	17.00@19.00	18.50@20.00	17.00@18.50
Medium	15.00@16.50	15.00@17.00	14.00@16.00	13.00@16.00
Common	11.00@13.50	13.00@14.00	11.00@13.00	9.00@12.00
COWS:				
Good	12.50@13.50	12.00@13.00@.....@.....
Medium	11.00@12.00	11.00@12.00	11.00@12.50	10.00@11.00
Common	7.00@ 9.00	9.00@10.00	16.00@10.50	8.00@ 9.50
BULLS:				
Good@.....@.....@.....@.....
Medium@.....@.....@.....@.....
Common	8.00@ 8.50@.....	8.00@ 8.50@.....
Fresh Veal*—				
Choice	20.00@21.00@.....	22.00@24.00	18.00@19.00
Good	18.00@19.00@.....	18.00@21.00	16.00@17.00
Medium	14.00@16.00	10.00@11.00	12.00@16.00	12.00@15.00
Common	8.00@12.00	9.00@10.00	10.00@12.00	9.00@12.00
Fresh Lamb and Mutton—				
LAMB:				
Choice	28.00@29.00	26.00@27.00	29.00@30.00	26.00@28.00
Good	26.00@27.00	24.00@26.00	27.00@29.00	25.00@26.00
Medium	24.00@25.00	23.00@24.00	22.00@25.00	22.00@24.00
Common	20.00@23.00	20.00@22.00	16.00@20.00	20.00@22.00
YEARLINGS:				
Good@.....@.....@.....@.....
Medium@.....@.....@.....@.....
Common@.....@.....@.....@.....
MUTTON:				
Good	18.00@20.00@.....	13.00@15.00	13.00@14.00
Medium	15.00@17.00@.....	12.00@13.00	11.00@13.00
Common	10.00@13.00@.....	9.00@10.00	10.00@11.00
Fresh Pork Cuts—				
LOINS:				
8-10 lb. average	28.00@29.00	28.00@29.00	30.00@31.00	27.00@28.00
10-12 lb. average	25.00@27.00	27.00@28.00	28.00@29.00	26.00@27.00
12-14 lb. average	21.00@23.00	25.00@26.00	24.00@26.00	22.00@25.00
14-16 lb. average	19.00@20.00	22.00@24.00	22.00@24.00	19.00@20.00
16 lbs. over	14.00@17.00	19.00@21.00	19.00@21.00@.....
SHOULDERS:				
Skinned	12.00@13.50@.....	11.00@13.00	13.00@14.00
PICNICS:				
4-6 lb. average	10.50@11.00	12.00@12.50	11.00@12.00@.....
6-8 lb. average	10.00@10.50	11.50@12.00	10.00@11.00	12.00@12.50
BUTTS:				
Boston style	17.50@19.00@.....	16.00@17.00	14.00@16.00

*Veal prices include "hide on" at Chicago and New York.

BUTCHERS' LADIES' AUXILIARY.

The first fall meeting of the Ladies' Auxiliary, United Master Butchers of America, was held on Wednesday afternoon and proved most interesting. Mr. George Kramer, president of Ye Olde New York Branch, United Master Butchers of America, was the guest of honor, bearing as he did the message that at the convention of the State Association last June the Ladies' Auxiliary was admitted to membership in the State Association, which under its special charter was permitted to grant charters.

The Ladies' Auxiliary, however, has been granted membership with certain limitations, one of which is that they will not have to pay dues into the State Association, and the other that they will not be permitted to attend sessions of the master butchers. By vote of the meeting the membership was accepted and the secretary was instructed to so write to the state secretary, also requesting charter.

Mr. Kramer then read the constitution and by-laws which he had drawn up for the ladies. After careful consideration and minor changes these were adopted. A rising vote of thanks was tendered Mr. Kramer.

A telegram was read from Mrs. Chas. Glatz, wife of the state secretary, at Rochester, expressing her pleasure at having become a member of the Auxiliary. Three new members were elected: Mrs. Vetter, the bride of Treasurer Vetter of Ye Olde New York Branch, who has just returned from a honeymoon, Mrs. Weigand and Mrs. Zeigle. Refreshments were served.

LOCAL AND PERSONAL.

Bizzangs Bros. will open a meat market at Wichita, Kans.

J. A. Little has purchased the Ramsey meat market at Pomona, Kans.

Emil Pavlis has purchased the meat business of Chas. Okrina, Abie, Neb.

O. Mitchell will open a meat market on South College street, Tyler, Tex.

A. H. Terry will open a meat market at 182 West Center street, Marion, O.

B. F. Counter has purchased the Sanitary meat market at Roundup, Mont.

Lange & Jordan have purchased the City Cash meat market at Manteca, Cal.

Peterson Bros. will open a meat market in the Kirk building, King City, Cal.

Walter Packwood and J. W. Bonar will open a meat market in Entiat, Wash.

A. A. Massart has purchased the meat business of H. A. Frey, Tarentum, Pa.

The Presney grocery, Great Bend, Kans., has taken over the Ruger meat market.

Emil Lucht has purchased the Second Street meat market at Grand Island, Neb.

W. M. Peed has purchased the Eureka market at Hanford, Cal., from Frank Vail.

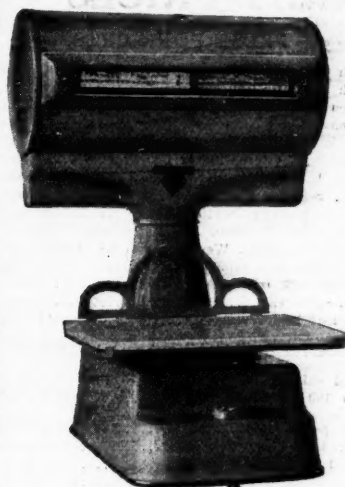
Clarence O. Skeen will establish a meat market at 1248 Oliver avenue, Indianapolis, Ind.

H. C. Darby has purchased the meat market of J. C. Mills & Son in Durham, Cal.

W. H. Addex has purchased the meat market of Lyon & Son at Greensburg, Kans.

Prether & Cope have purchased the Winkler & Miller meat market at Quinter, Kans.

The meat market of W. I. McPherson, Culesda, Ida., was destroyed by fire recently.



No. 10 Short Column

Same QUALITY—Same FEATURES. With electric or reflector attachment.

BARNES SHORT COLUMN SCALES FOR REFRIGERATED COUNTERS

The Barnes Short Column is 2½ inches lower than our Regular, so that when it is set up on a refrigerated counter or any other high counter the reading line will be at the level of the merchant's eye. This does away with the disagreeable feature of having to look up at the chart or standing on a platform to be at the correct height.

BARNES SCALE CO.
Detroit, Michigan

Walter S. Reck has purchased the King & Erbe meat market and grocery at Lansing, Mich.

D. D. Warner has purchased the meat and grocery business of S. R. Winterstein, Orleans, Neb.

Abe Levy has purchased the Illinois Farmers' meat market, Streator, Ill., from Dan Whitney.

J. R. Seaton has purchased a half interest in the meat market of C. H. Wilson, Chadron, Neb.

W. Gould has sold the City meat market at Medford, Okla., to P. A. Zillgitt and N. L. Campbell.

The Dryden meat market, Cashmere Valley, Wash., contemplates installing a new cooling system.

Louis Vogel and A. A. Kreiwaldt have opened their new grocery and meat market at Antigo, Wis.

Martin O. Coyle will open a meat market and grocery at 2821 East Tenth street, Indianapolis, Ind.

Albert J. and Earl J. Waggoner will open a meat market at 304 North Market street, Marion, Ill.

Gorenz & Markels will open a meat market at Thirteenth street and Center avenue, Sheboygan, Wis.

It is reported a new meat market will be opened in Pinedale, Cal., under the direction of O. F. Smith.

Wallace Maland and Hans Teigen have purchased the meat and grocery business of Max Turck at Cresco, Ia.

Tittle Bros. Packing Co. of Gary, Ind., will open a meat market at 22 South Main street, Fond du Lac, Wis.

A. L. Mullin has opened a second meat market at Topeka, Kans. The new market is located at 921 Kansas avenue.

Davidson & Blacker have purchased the Kenwood meat market and grocery at 4511 North 30th street, North Omaha, Neb.

The Standard meat market, 4932 Third street, San Francisco, Cal., conducted by Esposito Bros., was recently destroyed by fire.

The Campbell Meat Co., Portland, Ore., has been incorporated with a capital stock of \$1,000 by W. A. Clement and G. S. and H. O. Campbell.

B. F. Helfrich and P. J. Luther have purchased Harmon's Public Market, 131 South 13th street, Lincoln, Neb., and have named it Washington Market.

For Sausage Makers

BELL'S

Patent Parchment Lined

SAUSAGE BAGS

and

SAUSAGE SEASONINGS

For Samples and Prices, write

THE WM. G. BELL CO.
BOSTON MASS.

CALIFORNIA INSPECTION PROGRESS.

The California Meat Inspection law has been in operation since June 3, 1921. During that brief period its popularity has so increased as to allay any doubt of its effectiveness in accomplishing the results desired through its enactment.

The precautions which are now being exercised to insure the public a wholesome meat supply has induced an increased consumption of this product and the stockman and meat retailer, through the application of the law, has realized a larger volume of business.

That the method of inspection which has been inaugurated in this state is making rapid progress is shown by a comparison of the results accomplished along this line in the year 1922 and the first six months of the present year.

During the year 1922 there were inspected 147,173 animals of which 959 were condemned and 146,214 were passed for food. Up to July 1, 1923, 133,510 animals were inspected, 614 condemned and 132,896 passed for food.

These figures show that in the six months of this year the increased number of animals inspected as compared with an average of inspections for each half of the past year amount to 59,923, which indicates the public realizes that meat, like other standard food products, is wholesome when properly inspected and handled in a sanitary manner.

NEW YORK MARKET PRICES

LIVE CATTLE.

steers, medium to choice.....	9.00@11.85
Cows, common to choice.....	1.50@ 7.00
Bulls, common to choice.....	4.00@ 7.00

LIVE CALVES.

Calves, veal, prime, per 100 lbs.....	15.50@16.00
Calves, veal, common to medium.....	9.00@13.50
Calves, veal, culls, per 100 lbs.....	8.00@ 9.00

LIVE SHEEP AND LAMBS.

Lambs, prime, 100 lbs.....	15.25@15.50
Sheep, ewes, prime, 100 lbs.....	6.25@ 6.50
Sheep, ewes, common to good, 100 lbs.....	4.00@ 6.00

LIVE HOGS.

Hogs, heavy.....	9.50@ 9.60
Hogs, medium.....	9.60@ 9.70
Hogs, 140 lbs.....	9.80@ 9.90
Pigs, under 70 lbs.....	9.40@ 9.70
Roughs.....	6.50@ 7.75

DRESSED BEEF.

CITY DRESSED.

Choice, navy, heavy.....	.21 @22
Choice, native, light.....	.21 @22
Native, common to fair.....	.17 @20

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	.20 @21
Native choice yearlings, 400@600 lbs.....	.20 @21
Western steers, 600@800 lbs.....	.16½ @18
Texas steers, 400@600 lbs.....	.10 @13
Good to choice heifers.....	.18 @19½
Choice cows.....	.13 @14
Common to fair cows.....	.9 @10½
Fresh bologna bulls.....	7½ @ 8

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@23	26 @28
No. 2 ribs.....	@19	@25
No. 3 ribs.....	@13	23 @24
No. 1 loins.....	@32	34 @36
No. 2 loins.....	@23	30 @32
No. 3 loins.....	@13	28 @30
No. 1 hinds and ribs.....	26 @28	25 @28
No. 2 hinds and ribs.....	23 @24	22 @24½
No. 3 hinds and ribs.....	19 @20	19 @21½
No. 1 rounds.....	21 @22	19 @20
No. 2 rounds.....	14 @15	17 @18
No. 3 rounds.....	13 @14	15 @16
No. 1 chucks.....	14 @15	15 @16
No. 2 chucks.....	@11	@14
No. 3 chucks.....	7 @ 8	12 @13
Bolognas.....	@ 6	8½ @10
Rolls, reg., 6@8 lbs. avg.....	@22	@23
Rolls, reg., 4@6 lbs. avg.....	@17	@18
Tenderloins, 4@5 lbs. avg.....	@60	@70
Tenderloins, 5@6 lbs. avg.....	@80	@90
Shoulder clods.....	10 @11	

DRESSED CALVES.

Prime.....	.22 @23
Choice.....	.20 @21
Good.....	.18 @19
Medium.....	.15 @17
Common.....	.13 @14

DRESSED HOGS.

Hogs, heavy.....	@14.00
Hogs, 180 lbs.....	@14.25
Hogs, 400 lbs.....	@14.75
Hogs, 140 lbs.....	@15.00
Pigs, 60 lbs.....	@15.00

DRESSED SHEEP AND LAMBS.

Lambs, choice winters.....	.27 @28
Lambs, genuine spring.....	.18 @26
Lambs, poor grade.....	.18 @26
Sheep, choice.....	.18 @20
Sheep, medium to good.....	.14 @17
Sheep, culls.....	.11 @13

SMOKED MEATS.

Hams, 8@10 lbs. avg.....	.22 @23
Hams, 10@12 lbs. avg.....	.21 @22
Hams, 12@14 lbs. avg.....	.20 @21
Picnics, 4@6 lbs. average.....	.13 @14
Picnics, 6@8 lbs. avg.....	.12 @13
Rollettes, 6@8 lbs. avg., per lb.....	.14 @15
Beef tongue, light.....	.35 @40
Beef tongue, heavy.....	.43 @45
Bacon, boneless, Western.....	.22 @23
Bacon, boneless, city.....	.22 @23
Pickled bellows, 10@12 lbs. avg.....	.16 @17

FRESH PORK CUTS.

Fresh pork loins, Western, 10-12 lbs. avg.....	.27 @28
Fresh pork tenderloins.....	.50 @51
Frozen pork loins, 10@12 lbs. avg.....	.20 @21
Frozen pork tenderloins.....	.38 @40
Shoulders, city, 10@12 lbs. avg.....	.14 @15
Shoulders, Western, 10@12 lbs. avg.....	.13 @14
Butts, boneless, Western.....	.17 @18
Butts, regular, Western.....	.15 @16
Fresh hams, city, 8@10 lbs. avg.....	.22 @23
Fresh hams, Western, 10@12 lbs. avg.....	.20 @21
Fresh picnic hams, Western, 6@8 lbs. avg.....	.11 @12
Extra lean pork trimmings.....	.14 @15
Regular pork trimmings, 50% lean.....	.8 @ 9
Fresh spare ribs.....	.9 @10
Raw leaf lard.....	.13 @14

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.....	.175.00@195.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.....	.115.00@120.00
Black hoofs, per ton.....	40.00@ 50.00
Striped hoofs, per ton.....	40.00@ 50.00
White hoofs, per ton.....	105.00@115.00
Thigh bones, avg. 85 to 90 lbs., per 100 pcs.....	@140.00
Horns, avg. 7½ oz. and over, No. 1s.....	.300.00@325.00
Horns, avg. 7½ oz. and over, No. 2s.....	.250.00@275.00
Horns, avg. 7½ oz. and over, No. 3s.....	.200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed.....	@30c	a pound
Fresh steer tongues, L. C. trim'd.....	@38c	a pound
Calves, heads, scalded.....	@65c	a piece
Sweetbreads, veal.....	@75c	a pair
Sweetbreads, beef.....	@55c	a pound
Beef kidneys.....	@16c	a pound
Mutton kidneys.....	@ 8c	each
Livers, beef.....	@14c	a pound
Oxtails.....	@10c	each
Hearts, beef.....	@ 6c	a pound
Beef hanging tenders.....	@15c	a pound
Lamb fries.....	@10c	a pound

BUTCHER'S FAT.

Shopfat.....	@ 2
Breast fat.....	@ 3½
Edible suet.....	@ 5
Cond. suet.....	@ 4
Bones.....	@25

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	14	17
Pepper, Sing., black.....	11	14
Pepper, red.....	19	23
Allspice.....	6	9
Cinnamon No. 1.....	12	16
Coriander.....	11	14
Cloves.....	32	37
Ginger.....	18	21
Mace.....	57	62

CURING MATERIALS.

	Bbls.	per lb.
In lots of less than 25 bbls.:		
Double refined saltpetre, granulated.....	6%	6%
Double refined saltpetre, small crystals.....	7%	7%
Double refined nitrate soda, granulated.....	4%	4%
Double refined nitrate soda, crystals.....	5%	5%
In 25 barrel lots:		
Double refined saltpetre, granulated.....	6%	6%
Double refined saltpetre, small crystals.....	7%	7%
Double refined nitrate soda, granulated.....	4%	4%
Double refined nitrate soda, crystals.....	5%	5%
Carload lots:		
Double refined nitrate of soda, granulated 4%	4%	
Double refined nitrate of soda, crystals 4%	4%	

GREEN CALFSKINS.

	5-9 lbs.	9½-12½ lbs.	12½-14 lbs.	14-18 lbs.	18 lbs. up.
Prime No. 1 veals.....	18	2.10	2.20	2.45	3.20
Prime No. 2 veals.....	16	1.90	1.95	2.20	2.95
Buttermilk No. 1.....	15	1.80	1.85	2.10
Buttermilk No. 2.....	13	1.60	1.60	1.85
Branded grubby.....	10	1.10	1.20	1.35	1.80
No.3.....	At value				

DRESSED POULTRY.

FRESH KILLED.

Fowls—Fresh—dry packed, milk fed—12 to box.	
Western, 66 lbs. and over to dozen, lb.....	.31 @32
Western, 48 to 54 lbs. to dozen, lb.....	.29 @30
Western, 43 to 47 lbs. to dozen, lb.....	.27 @28
Western, 36 to 42 lbs. to dozen, lb.....	.25 @26
Western, 30 to 35 lbs. to dozen, lb.....	.23 @24

Fowls—Fresh—dry packed, corn fed—12 to box.

Western, 66 lbs. and over to dozen, lb.....	.29 @31
Western, 48 to 54 lbs. to dozen, lb.....	.27 @29
Western, 43 to 47 lbs. to dozen, lb.....	.25 @27
Western, 36 to 42 lbs. to dozen, lb.....	.23 @25
Western, 30 to 35 lbs. to dozen, lb.....	.22 @23
Fowls—Fresh—dry packed, corn fed—barrels.	
Western, dry packed, 5 lbs. and over, lb.....	.27 @29
Western, dry packed, 4½ lbs. each, lb.....	.26 @28
Western, dry packed, 3½ lbs. each, lb.....	.21 @23
Western, dry packed, 3 lbs. and under, lb.....	.20 @21
Old Cocks—Fresh—dry packed—boxes or bbls.	
Western, dry picked, boxes.....	.15 @17
Western, scalded, bbls.....	.14 @16
Ducks—	
Long Island, per lb., bbls.....	@25
Squabs—	
White, 12 lbs. to doz., per doz.....	7.50@8.50
White, 10 lbs. to doz., per doz.....	6.00@6.50
Culls, per doz.....	.75@1.25

LIVE POULTRY.

Broilers, via express.....	.30 @31
Old roosters, via freight.....	@14
Ducks, Western, via freight.....	@25
Turkeys, hens, via express.....	@40
Geese, via freight.....	@18
Pigeons, per pair, via freight or express.....	@35
Guineas, per pair, via freight or express.....	@65

BUTTER.

Creamery, extras (92 score).....	45½¢
Creamery, firsts.....	43½¢
Creamery, seconds.....	40¢
Creamery, lower grades.....	38¢

EGGS.

Fresh gathered, extra fancy, per doz.....	.42 @44
Fresh gathered, extra firsts.....	.38 @41
Fresh gathered, firsts.....	.34 @37
Fresh gathered, checks, fair to choice, dry, 24 @25½	
Fresh gathered, dirties, reg. packed, No. 1.24½ @26½	

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, f. o. b. vor., per 100 lbs.....	@ 3.20
Ammonium sulphate, double bags, per 100 lbs., f. o. b., New York.....	@ 3.35
Blood, dried, 15-16% per unit.....	@ 4.00
Fish scrap, dried, 11% ammonia, 15% B. P. L., delivered Baltimore.....	4.05 and 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.....	4.50 and 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f. o. b. fish factory.....	3.00 and 50c
Soda nitrate, in bags, 100 lbs., spot.....	@ 2.42½
Soda nitrate, in bags, futures.....	2.43 @ 2.59
Tankage, ground, 10% ammonia, 15% B. P. L., bulk.....	3.60 and 10c
Tankage, unground, 9-10% ammonia.....	3.35 and 10c

Phosphates.

Bone meal, steamed, 3 and 50 bags per ton.....	@32.00
Bone meal, raw, 4½ and 50 bags per ton.....	@36.00
Acid phosphate, bulk, f. o. b. Balt., per ton, 16%.....	@ 8.00

Potash.

Kalmit, 12.4% bulk, per ton.....	@ 7.22
Manure salt, 20% bulk, per ton.....	@10.55
Muriate, in bags, basis 80%, per ton.....	@33.00
Sulphate, in bags, basis 90%, per ton.....	@42.00

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, for the week of August 31 to September 6, 1923:

	Aug.	1.	*3.	4.	5.	6.
Chicago.....	44½	45	44½	45	45	45
New York.....	45	45	45	45	45	45
Boston.....	45	45	45	45	45	45
Phila.....	45½	45½	46	46	46	46

Wholesale prices of carlots, fresh centralized butter, 90 score, at Chicago:

	Aug.	1.	*3.	4.	5.	6.
43	43	43	43	43	43	43

*Holiday.

	This week.	Last week.	Last year.	Since Jan. 1, 1922.
Chicago.....	31,393	31,740	29,875	2,227,345
New York.....	48,499	53,402	36,115	2,484,779
Boston.....	11,718	18,126	14,942	907,389
Phila.....	9,302	14,581	8,252	660,360

Total.....103,912 117,858 89,184 6,288,873 6,184,256

Cold storage movement, lbs.:

	Into storage.	Out of storage.	On hand Sept. 6.	Cor. day of week, 1922.
Chicago.....	43,982	75,498	16,244,084	27,802,349
New York.....	205,050	167,248	17,344,230	17,520,021
Boston.....	139,939	102,389	11,596,859	13,123,133
Phila.....	39,714	53,050	4,798,909	3,631,117
Total.....	419,685	398,194	49,979,082	62,077,520

BUTCHERS' LADIES' AUXILIARY.

The first fall meeting of the Ladies' Auxiliary, United Master Butchers of America, was held on Wednesday afternoon and proved most interesting. Mr. George Kramer, president of Ye Olde New York Branch, United Master Butchers of America, was the guest of honor, bearing as he did the message that at the convention of the State Association last June the Ladies' Auxiliary was admitted to membership in the State Association, which under its special charter was permitted to grant charters.

The Ladies' Auxiliary, however, has been granted membership with certain limitations, one of which is that they will not have to pay dues into the State Association, and the other that they will not be permitted to attend sessions of the master butchers. By vote of the meeting the membership was accepted and the secretary was instructed to so write to the state secretary, also requesting charter.

Mr. Kramer then read the constitution and by-laws which he had drawn up for the ladies. After careful consideration and minor changes these were adopted. A rising vote of thanks was tendered Mr. Kramer.

A telegram was read from Mrs. Chas. Glatz, wife of the state secretary, at Rochester, expressing her pleasure at having become a member of the Auxiliary. Three new members were elected: Mrs. Vetter, the bride of Treasurer Vetter of Ye Olde New York Branch, who has just returned from a honeymoon, Mrs. Weigand and Mrs. Zeigle. Refreshments were served.

LOCAL AND PERSONAL.

Bizzangs Bros. will open a meat market at Wichita, Kans.

J. A. Little has purchased the Ramsey meat market at Pomona, Kans.

Emil Pavlis has purchased the meat business of Chas. Okrina, Abie, Neb.

O. Mitchell will open a meat market on South College street, Tyler, Tex.

A. H. Terry will open a meat market at 182 West Center street, Marion, O.

B. F. Counter has purchased the Sanitary meat market at Roundup, Mont.

Lange & Jordan have purchased the City Cash meat market at Manteca, Cal.

Peterson Bros. will open a meat market in the Kirk building, King City, Cal.

Walter Packwood and J. W. Bonar will open a meat market in Entiat, Wash.

A. A. Massart has purchased the meat business of H. A. Frey, Tarentum, Pa.

The Presney grocery, Great Bend, Kans., has taken over the Rugler meat market.

Emil Lucht has purchased the Second Street meat market at Grand Island, Neb.

W. M. Peed has purchased the Eureka market at Hanford, Cal., from Frank Vail.

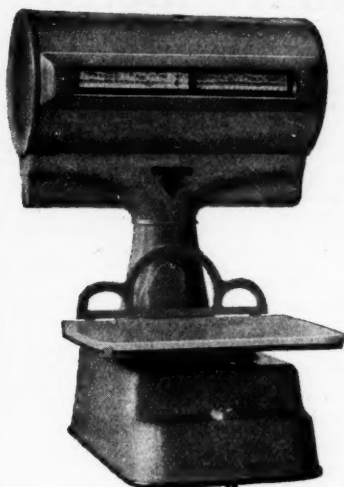
Clarence O. Skeen will establish a meat market at 1248 Oliver avenue, Indianapolis, Ind.

H. C. Darby has purchased the meat market of J. C. Mills & Son in Durham, Cal.

W. H. Addex has purchased the meat market of Lyon & Son at Greensburg, Kans.

Prether & Cope have purchased the Winkler & Miller meat market at Quinter, Kans.

The meat market of W. I. McPherson, Culdesac, Ida., was destroyed by fire recently.

**No. 10 Short Column**

Same QUALITY—Same FEATURES. With electric or reflector attachment.

BARNES

SHORT COLUMN

SCALES

FOR

REFRIGERATED COUNTERS

The Barnes Short Column is 2½ inches lower than our Regular, so that when it is set up on a refrigerated counter or any other high counter the reading line will be at the level of the merchant's eye. This does away with the disagreeable feature of having to look up at the chart or standing on a platform to be at the correct height.

BARNES SCALE CO.
Detroit, Michigan

Walter S. Reck has purchased the King & Erbe meat market and grocery at Lansing, Mich.

D. D. Warner has purchased the meat and grocery business of S. R. Winterstein, Orleans, Neb.

Abe Levy has purchased the Illinois Farmers' meat market, Streator, Ill., from Dan Whitney.

J. R. Seaton has purchased a half interest in the meat market of C. H. Wilson, Chadron, Neb.

W. Gould has sold the City meat market at Medford, Okla., to P. A. Zillgitt and N. L. Campbell.

The Dryden meat market, Cashmere Valley, Wash., contemplates installing a new cooling system.

Louis Vogel and A. A. Kreiwaladt have opened their new grocery and meat market at Antigo, Wis.

Martin O. Coyle will open a meat market and grocery at 2821 East Tenth street, Indianapolis, Ind.

Albert J. and Earl J. Waggoner will open a meat market at 304 North Market street, Marion, Ill.

Gorenz & Markels will open a meat market at Thirteenth street and Center avenue, Sheboygan, Wis.

It is reported a new meat market will be opened in Pinedale, Cal., under the direction of O. F. Smith.

Wallace Maland and Hans Teigen have purchased the meat and grocery business of Max Turck at Cresco, Ia.

Tittle Bros. Packing Co. of Gary, Ind., will open a meat market at 22 South Main street, Fond du Lac, Wis.

A. L. Mullin has opened a second meat market at Topeka, Kans. The new market is located at 921 Kansas avenue.

Davidson & Blacker have purchased the Kenwood meat market and grocery at 4511 North 30th street, North Omaha, Neb.

The Standard meat market, 4932 Third street, San Francisco, Cal., conducted by Esposito Bros., was recently destroyed by fire.

The Campbell Meat Co., Portland, Ore., has been incorporated with a capital stock of \$1,000 by W. A. Clement and G. S. and H. O. Campbell.

B. F. Helfrich and P. J. Luther have purchased Harmon's Public Market, 131 South 13th street, Lincoln, Neb., and have named it Washington Market.

For Sausage Makers

BELL'S

Patent Parchment Lined

SAUSAGE BAGS

and

SAUSAGE SEASONINGS

For Samples and Prices, write

THE WM. G. BELL CO.
BOSTON MASS.

CALIFORNIA INSPECTION PROGRESS.

The California Meat Inspection law has been in operation since June 3, 1921. During that brief period its popularity has so increased as to allay any doubt of its effectiveness in accomplishing the results desired through its enactment.

The precautions which are now being exercised to insure the public a wholesome meat supply has induced an increased consumption of this product and the stockman and meat retailer, through the application of the law, has realized a larger volume of business.

That the method of inspection which has been inaugurated in this state is making rapid progress is shown by a comparison of the results accomplished along this line in the year 1922 and the first six months of the present year.

During the year 1922 there were inspected 147,173 animals of which 959 were condemned and 146,214 were passed for food. Up to July 1, 1923, 133,510 animals were inspected, 614 condemned and 132,896 passed for food.

These figures show that in the six months of this year the increased number of animals inspected as compared with an average of inspections for each half of the past year amount to 59,923, which indicates the public realizes that meat, like other standard food products, is wholesome when properly inspected and handled in a sanitary manner.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium to choice.....	9.00@11.85
Cows, common to choice.....	1.50@ 7.00
Bulls, common to choice.....	4.00@ 7.00

LIVE CALVES.

Calves, veal, prime, per 100 lbs.....	15.50@16.00
Calves, veal, common to medium.....	9.00@13.50
Calves, veal, culls, per 100 lbs.....	8.00@ 9.00

LIVE SHEEP AND LAMBS.

Lambs, prime, 100 lbs.....	15.25@15.50
Sheep, ewes, prime, 100 lbs.....	6.25@ 6.50
Sheep, ewes, common to good, 100 lbs.....	4.00@ 6.00

LIVE HOGS.

Hogs, heavy.....	9.50@ 9.60
Hogs, medium.....	9.40@ 9.70
Hogs, 140 lbs.....	9.80@ 9.90
Pigs, under 70 lbs.....	9.40@ 9.70
Roughs.....	6.50@ 7.75

DRESSED BEEF.

Choice, navy, heavy.....	21 @22
Choice, native, light.....	21 @22
Native, common to fair.....	17 @20

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	20 @21
Native choice yearlings, 400@600 lbs.....	20 @21
Western steers, 600@800 lbs.....	16½@18
Texas steers, 400@600 lbs.....	10 @13
Good to choice heifers.....	18 @19½
Choice cows.....	13 @14
Common to fair cows.....	9 @10½
Fresh bologna bulls.....	7½@ 8

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@23	26 @23
No. 2 ribs.....	@19	@25
No. 3 ribs.....	@13	23 @24
No. 1 loins.....	@32	34 @36
No. 2 loins.....	@23	30 @32
No. 3 loins.....	@13	28 @30
No. 1 hinds and ribs.....	26 @28	25 @28
No. 2 hinds and ribs.....	23 @24	22 @24½
No. 3 hinds and ribs.....	19 @20	19 @21½
No. 1 rounds.....	21 @22	19 @20
No. 2 rounds.....	14 @15	17 @18
No. 3 rounds.....	13 @14	15 @16
No. 1 chuck.....	14 @15	15 @16
No. 2 chuck.....	@11	@14
No. 3 chuck.....	7 @ 8	12 @13
Bolognas.....	@ 6	8½@10
Rolls, reg., 6@8 lbs. avg.....	22 @23	
Rolls, reg., 4@6 lbs. avg.....	17 @18	
Tenderloins, 4@5 lbs. avg.....	60 @70	
Tenderloins, 5@6 lbs. avg.....	80 @90	
Shoulder clods.....	10 @11	

DRESSED CALVES.

Prime.....	22 @23
Choice.....	20 @21
Good.....	18 @19
Medium.....	15 @17
Common.....	13 @14

DRESSED HOGS.

Hogs, heavy.....	@14.00
Hogs, 180 lbs.....	@14.25
Hogs, 400 lbs.....	@14.75
Hogs, 140 lbs.....	@15.00
Pigs, 80 lbs.....	@15.00

DRESSED SHEEP AND LAMBS.

Lambs, choice winters.....	27 @28
Lambs, genuine spring.....	18 @26
Lambs, poor grade.....	18 @26
Sheep, choice.....	18 @20
Sheep, medium to good.....	14 @17
Sheep, culls.....	11 @13

SMOKED MEATS.

Hams, 8@10 lbs. avg.....	22 @23
Hams, 10@12 lbs. avg.....	21 @22
Hams, 12@14 lbs. avg.....	20 @21
Picnics, 4@6 lbs. average.....	13 @14
Picnics, 6@8 lbs. average.....	12 @13
Rollettes, 6@8 lb. avg., per lb.....	14 @15
Beef tongue, light.....	35 @40
Beef tongue, heavy.....	43 @45
Bacon, boneless, Western.....	22 @23
Bacon, boneless, city.....	22 @23
Pickled bellies, 10@12 lbs. avg.....	16 @17

FRESH PORK CUTS.

Fresh pork loins, Western, 10-12 lbs. avg.....	27 @28
Fresh pork tenderloins.....	50 @51
Frozen pork loins, 10@12 lbs. avg.....	20 @21
Frozen pork tenderloins.....	38 @40
Shoulders, city, 10@12 lbs. avg.....	14 @15
Shoulders, Western, 10@12 lbs. avg.....	13 @14
Butts, boneless, Western.....	17 @18
Butts, regular, Western.....	15 @16
Fresh hams, city, 8@10 lbs. avg.....	22 @23
Fresh hams, Western, 10@12 lbs. avg.....	20 @21
Fresh picnic hams, Western, 6@8 lbs. avg.....	11 @12
Extra lean pork trimmings.....	14 @15
Regular pork trimmings, 50% lean.....	8 @ 9
Fresh spare ribs.....	9 @10
Raw leaf lard.....	13 @14

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.....	175.00@195.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.....	115.00@120.00
Black hoofs, per ton.....	40.00@ 50.00
Striped hoofs, per ton.....	40.00@ 50.00
White hoofs, per ton.....	105.00@115.00
Thigh bones, avg. 85 to 90 lbs., per 100 pcs.....	@140.00
Horns, avg. 7½ oz. and over, No. 1s.....	300.00@325.00
Horns, avg. 7½ oz. and over, No. 2s.....	250.00@275.00
Horns, avg. 7½ oz. and over, No. 3s.....	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed.....	@30c	a pound
Fresh steer tongues, L. C. trim'd.....	@38c	a pound
Calves, heads, scalded.....	@65c	a piece
Sweetbreads, veal.....	@75c	a pair
Sweetbreads, beef.....	@55c	a pound
Beef kidneys.....	@16c	a pound
Mutton kidneys.....	@ 8c	each
Livers, beef.....	@14c	a pound
Oxtails.....	@10c	each
Hearts, beef.....	@ 6c	a pound
Beef hanging tenders.....	@15c	a pound
Lamb fries.....	@10c	apair

BUTCHER'S FAT.

Shopfat.....	@ 2
Breast fat.....	@ 3½
Edible suet.....	@ 5
Cond. suet.....	@ 4
Bones.....	@25

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	14	17
Pepper, Sing., black.....	11	14
Pepper, red.....	19	23
Allspice.....	6	9
Cinnamon.....	12	16
Coriander.....	11	14
Cloves.....	32	37
Ginger.....	18	21
Mace.....	57	62

CURING MATERIALS.

In lots of less than 25 bbls.:	Bbls.	Bags, per lb.
Double refined saltpetre, granulated.....	6%	6%
Double refined saltpetre, small crystals.....	7%	7%
Double refined nitrate soda, granulated.....	4%	4%
Double refined nitrate soda, crystals.....	5%	5%
In 25 barrel lots:		
Double refined saltpetre, granulated.....	6%	6%
Double refined saltpetre, small crystals.....	7%	7%
Double refined nitrate soda, granulated.....	4%	4%
Double refined nitrate soda, crystals.....	5%	5%
Carload lots:		
Double refined nitrate of soda, granulated.....	4%	4%
Double refined nitrate of soda, crystals.....	5%	4%

GREEN CALFSKINS.

	5-9 lbs.	9½-12½ lbs.	12½-14 lbs.	14-18 lbs.	18 lbs. up.
Prime No. 1 veals.....	1.8	2.10	2.20	2.45	3.20
Prime No. 2 veals.....	1.6	1.90	1.95	2.20	2.95
Buttermilk No. 1.....	1.5	1.80	1.85	2.10	2.85
Buttermilk No. 2.....	1.3	1.60	1.60	1.85	2.60
Branded grubby.....	1.0	1.10	1.20	1.35	1.80
No.3.....	At value				

DRESSED POULTRY.

FRESH MILKED.

Fowls—Fresh—dry packed, milk fed—12 to box.	
Western, 66 lbs. and over to dozen, lb.....	31 @32
Western, 48 to 54 lbs. to dozen, lb.....	29 @30
Western, 43 to 47 lbs. to dozen, lb.....	27 @28
Western, 36 to 42 lbs. to dozen, lb.....	25 @26
Western, 30 to 35 lbs. to dozen, lb.....	23 @24

Fowls—Fresh—dry packed, corn fed—12 to box.

Western, 66 lbs. and over to dozen, lb.....	29 @31
Western, 48 to 54 lbs. to dozen, lb.....	27 @29
Western, 43 to 47 lbs. to dozen, lb.....	25 @27
Western, 36 to 42 lbs. to dozen, lb.....	23 @25
Western, 30 to 35 lbs. to dozen, lb.....	22 @23

Fowls—Fresh—dry packed, corn fed—barrels.

Western, dry packed, 5 lbs. and over, lb.....	27 @29
Western, dry packed, 4½ lbs. each, lb.....	26 @28
Western, dry packed, 3½ lbs. each, lb.....	21 @23
Western, dry packed, 3 lbs. and under, lb.....	20 @21

Old Cocks—Fresh—dry packed—boxes or bbls.

Western, dry picked, boxes.....	15 @17
Western, scalded, bbls.....	14 @16

Ducks—

Long Island, per lb., bbls.....	@25
---------------------------------	-----

Squabs—

White, 12 lbs. to doz., per doz.....	7.50@8.50
White, 10 lbs. to doz., per doz.....	6.00@6.50
Culls, per doz.....	75@1.25

LIVE POULTRY.

Broilers, via express.....	30 @31
Old roosters, via freight.....	@14
Ducks, Western, via freight.....	@25
Turkeys, hens, via express.....	@40
Geese, via freight.....	@18
Pigeons, per pair, via freight or express.....	@35
Guineas, per pair, via freight or express.....	@65

BUTTER.

Creamery, extras (92 score).....	@45½
Creamery, firsts.....	43½@45
Creamery, seconds.....	40 @41
Creamery, lower grades.....	38 @39

EGGS.

Fresh gathered, extra fancy, per doz.....	42 @44
Fresh gathered, extra firsts.....	38 @41
Fresh gathered, firsts.....	34 @37
Fresh gathered, checks, fair to choice, dry 24.....	25½@26½
Fresh gathered, dirties, reg. packed, No. 1, 24½.....	26½@27½

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Ammonium sulphate, bulk, f. o. b. works, per 100 lbs.....	@ 3.20
Ammonium sulphate, double bags, per 100 lbs., f. a. s., New York.....	@ 3.35
Blood, dried, 15-16% per unit.....	@ 4.00
Fish scrap, dried, 11% ammonia, 15% B. P. L., delivered Baltimore.....	4.05 and 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.....	4.50 and 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f. o. b. factory.....	3.00 and 50c
Soda nitrate, in bags, 100 lbs., spot.....	@ 2.42½
Soda nitrate, in bags, futures.....	2.43 @ 2.59
Tankage, ground, 10% ammonia, 15% B. P. L., bulk.....	3.60 and 10c
Tankage, unground, 9-10% ammonia.....	3.35 and 10c
Phosphates.	
Bone meal, steamed, 3 and 50 bags per ton.....	@32.00
Bone meal, raw, 4½ and 50 bags per ton.....	@36.00
Acid phosphate, bulk, f. o. b. Balt., per ton, 16%.....	@ 8.00
Potash.	
Kalnit, 12.4% bulk, per ton.....	@ 7.22
Manure salt, 20% bulk, per ton.....	@10.55
Muriate, in bags, basis 80%, per ton.....	@33.00
Sulphate, in bags, basis 90%, per ton.....	@42.00

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New York.....	45	45	45	45	45	45
Boston.....	45	45	45	45	45	45
Phila.....	45½	45½	46	46	46	46

Wholesale prices of carlots, fresh centralized butter, 90 score, at Chicago:

	Aug. 31.	1.	*3.	4.	5.	6.
Chicago.....	43	43	43	43	43	43

*Holiday.

Receipts of butter by cities, tubs:

	This week.	Last week.	Last year.	Since Jan. 1, 1923.	1922.
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Boston.....	11,718	18,126	14,942	907,380	907,054
Phila.....	9,302	14,581	8,252	969,869	647,778

Total103,912 117,858 89,184 6,288,873 6,184,256

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